TALLADEGA'S

FOUR HUNDRED

True and Tried

RECIPES

Talladega's Four Hundred True and Tried Recipes

Compiled by the

Smart Set Circle of the Methodist Church

MRS. GRAHAM and MRS. JACKSON

Chairmen

In this book we often use ts—teaspoon, and Ts.—Tablespoon.

60 drops—1ts
4 ts—1 Ts.
4 Ts—$\frac{1}{4}$ cup.
5 1-3 Ts—1-3 cup.
8 Ts—$\frac{1}{2}$ cup.
16 Ts—1 cup.
1 cup—$\frac{1}{2}$ pt.
2 cups flour—$\frac{1}{2}$ lb.
1 cup sugar—$\frac{1}{2}$ lb.
1 round Ts butter—1 oz.

TALLADEGA'S FOUR HUNDRED TRUE AND TRIED RECIPES

BISCUIT THAT NEVER FAIL.

2 cups flour.
1 rounding ts. baking powder.
1 spoonful of salt.

Sift all together three times to get well mixed. Then rub in one Ts. lard until well pulverized. Have ready one cup of buttermilk, in which ½ ts. soda has been dissolved. Pour in the prepared flour and lard and mix with a spoon. When well mixed sprinkle with flour and place on biscuit board, roll, cut and bake in a quick oven.

—Mrs. W. F. Slaughter.

BUTTERMILK BISCUITS.

1 pt. flour.
1 small cup fresh buttermilk.
1 ts. baking powder.
½ ts. soda.
Lard size of large hen egg.

Knead smooth, roll thin, bake in quick oven. Salt to taste.

—Mrs. B. B. Simms.

DEMONSTRATION BISCUITS.

2 cups flour.
½ ts. salt.
~~1 Ts.~~ sugar. tea s.
1 Ts. lard.
2 ts. baking powder.

Mix with sweet milk to a stiff dough, roll out, cut with small cutter, stick with fork; bake in hot oven. Delicious when served hot.

FRENCH BISCUIT.

Mix:
1 qt. flour.
2 ts. baking powder.
1 large kitchen spoonful of lard.
1 ts. salt.
1 egg.
Sweet milk to make a soft dough.

Roll ¼ in., spread with butter, fold, cut with biscuit cutter and bake in quick oven.

—Mrs. J. A. Thornton.

DROP BISCUIT.

1 qt. of flour.
1 Ts. baking powder.
2 Ts. sugar.
2 eggs.
Salt to taste.
½ cup butter or lard.

Use enough sweet milk to make a stiff batter. Beat everything together before adding milk. Bake in muffin irons.

—Mrs. L. J. Wright.

BEATEN BISCUIT—NO. 1.

5 cups flour.
1 cup water.
1 cup lard.
1 teaspoon salt.
1 tablespoon sugar.

Mix and pass through biscuit machine until it blisters. Roll thin, cut into biscuits and bake in moderate oven.

—Mrs. E. B. Miller.

BEATEN OR ROLLED BISCUIT—NO. 2.

1 qt. of flour.
1 teaspoon of salt.
½ teaspoon of soda.
1 tablespoon of lard.

Buttermilk enough to make a stiff dough. Roll until it blisters; then roll into sheet half an inch thick and cut. Bake in moderately hot oven.

—Miss Mittie McElderry.

BEATEN BISCUIT—NO. 3.

1 qt. of flour.
1 cup sweet milk.
1 tablespoonful of lard.
2 stroked teaspoons of salt.
1 stroked teaspoon of sugar.
A pinch of soda.

Roll or beat until the dough blisters and bake in a moderately quick oven.

—Miss Ran Welch.

BEATEN BISCUIT—NO. 4.

1 qt. flour.
3 kitchen spoons buttermilk.
Small pinch soda (size of pea).
1 kitchen spoon lard (heaping).
1 ts. salt.

If this is not quite enough milk for this amount, add a bit of water. 250 licks or until blisters. Bake in moderate oven.

—Miss Caro Jackson.

RICE WAFFLES.

1 cupful of boiled rice.
3 well beaten eggs.
1 oz. of butter.
2 cupfuls of sour milk.
1 teaspoonful each of soda and salt.

Add to the rice the creamed butter and eggs whipped to a froth, then the sour milk, to which has been added the soda and salt, and lastly flour enough to make a thick batter. Have the irons hot and well greased; fill ¾ full of batter and then bake.

—Mrs. J. H. Samuels.

POTATO WAFFLES.

2 cups mashed Irish potatoes.
1 cup flour.
1 cup sweet milk.
3 eggs.
1 Ts. butter.
1 ts. syrup.
2 ts. baking powder.
—(Copied from paper.)

WAFFLES—NO. 1.

1 pt. fresh buttermilk.
1 pt. sifted flour.
1 egg.
1 ~~Ts.~~ baking powder. tea
1 level teaspoon soda.
Salt to taste.
Lard size of an egg.
—Mrs. B. B. Simms.

WAFFLES—NO. 2.

2 cups milk.
1½ pts. flour.
1 ts. soda.
2 ts. baking powder.
1 ts. salt.
1 Ts. butter.
2 ts. sugar.
3 eggs.
Beat eggs separately and fold whites in last. Have irons very hot.
—Mrs. McCrary,
Hot Springs, Ark.

NEVER-FAILING WAFFLES—NO. 3.

2 eggs.
2 cups sweet milk.
2 heaping cups flour (before sifting).
2 ts. baking powder (heaping).
1 ts. salt, level.
2 Ts. Wesson's cooking oil.
Beat whites and yellows separately; stir milk in yellows; add salt, oil and flour. Beat a long time and then fold whites in last.
—Mrs. R. M. Henderson.

WAFFLES "LIGHT AS AIR."

To 1 qt. of flour add 1 pt. warm (not hot) mush, salt to taste, 7 eggs beaten separately and light, 1 teacup of sweet cream and fresh milk sufficient to make thin batter; stir cream and yolks into warm mush, then add flour and fresh milk, mixing smoothly. The whites beaten to a stiff froth should be added just before baking; the batter will be as thin as buttermilk. Heat the irons well and grease thoroughly. (Raw meal will not do.) Half the amount will be sufficient for a small family.
—Mrs. Will Stringer.

ENGLISH MUFFINS.

1 qt. flour.
1 teaspoonful salt.
1 teaspoonful sugar.
3 teaspoonfuls baking powder.
2½ cups of sweet milk.
2 eggs. Beat whites and yolks separately. —Mrs. A. B. Wilson.

LUNCH MUFFINS.

Beat 2 eggs well, then add 1 cup of sugar and 2-3 cup of cottolene, with dash of salt; beat again; 2-3 cup of sweet milk, 2 cups flour, with 1 teaspoon baking powder, sifted together; 1 large tablespoon of grated chocolate; 1 teaspoon of vanilla; beat well. This quantity makes 14 muffins.
—Mrs. L. J. Wright.

WHITE MOUNTAIN MUFFINS.

2 cups flour.
1½ cups sweet milk.
4 tablespoon melted butter.
3 level teaspoons baking powder.
3 tablespoons sugar.
1 egg.
½ teaspoon salt.
Beat egg well; add milk and melted butter. Mix with flour the baking powder, sugar and salt. Now add dry ingredients with egg, milk and melted butter. Beat well and bake in muffin pans. —Mrs. W. L. Dumas.

LAPLANDS.

1 pt. cream.
1 pt. flour.
6 eggs.
½ teaspoonful salt.
Beat eggs separately; beat flour and milk together; add yolks and lastly whites; bake quickly in muffin tins, greasing well and dusting a little flour in each before putting in batter. Serve hot with butter.
This receipt is marked with faded ink in an old book, "Delicious," and below, "Try to restrain yourself while eating." —Mrs. Will Stringer.

SPOON CORN BREAD.

3 cups buttermilk.
2 eggs beaten separately.
1 cup meal.
1 teaspoon soda-salt.
Bake in moderate oven. A good breakfast dish.
—Miss Lillie C. Wood.

SPOON BREAD.

Scald 1 cup of corn meal with 1 cup of water. Add ½ teaspoonful salt.

Beat 1 egg. Add to it 1 cup milk and 2 teaspoonfuls baking powder. Add to this 2 tablespoonfuls melted butter or cooking oil. Add the egg mixture to the meal. Bake in a greased baking dish. A cup of cold rice may be added without changing the rest of the recipe. Use level measurements.
—Miss Carrie Henderson.

CORN MUFFINS.

1 teacup meal after sifting.
1 level ts. soda.
½ ts. salt.
1 level Ts. lard (melted).
2 teacups buttermilk.
1 egg (beaten with buttermilk and soda). —Mrs. Brothers.

FLOUR MUFFINS.

¼ cup sugar.
1 egg.
1 tablespoonful melted butter.
1 pt. sweet milk.
3 cups flour (add a little if needed).
3 teaspoonfuls baking powder.
Salt, mix well, put in hot buttered pans and bake twenty minutes.
—Mrs. Tom Barnes.

GRAHAM GEMS.

1⅔ cups fresh buttermilk.
1½ cups white flour.
1¼ cups Graham flour, not sifted.
¾ teaspoonful soda.
¾ teaspoonful baking powder.
Put milk into bowl, stir in soda, then sift in the white flour with baking powder; gently fold in Graham flour to the consistency of rather stiff cake batter. Have Gem irons and grease as for muffins. Pour batter in half full. Bake in moderate oven.
—Mrs. B. B. Simms.

NEVER-FAILING LIGHT BREAD.

Five Irish potatoes, saving the water in which they were boiled. When done mash well and mix in heaping pint of flour with the potatoes. add one teaspoon of salt, one tablespoon of sugar and enough hot potato water to make a batter. Dissolve a cake of Fleishman's yeast in half cup of water lukewarm, and when the batter is cold stir in the yeast and put in a warm place to rise, and use as follows: Put yeast in refrigerator and use for rolls or bread.
1 qt. flour.
1 teaspoon sugar.
1 teaspoon salt.
1 rounded tablespoon lard.
1 teacup yeast.
As much warm water as is needed.
This yeast is good as long as it lasts. —Ethel Stringer.

LIGHT BREAD.

Dissolve 1 yeast cake if home-made or ½ if Magic.
2 Ts. sugar.
1 Ts. salt
In 1½ pts. warm water. Lard size of egg to flour. Make stiff sponge; let stand in vessel covered with cloth six hours, or overnight. Next mold and place in pan for baking. Let stand for two hours and bake in moderately warm oven about one hour. If the weather is cool you may have to help bread rise by keeping warm.

YEAST CAKE.

1 cupful warm water.
1-3 yeast cake.
1 ts. sugar.
1 ts. salt.
Stir in flour to make batter; let stand four hours; add mashed Irish potato a little larger than an egg, and meal to make stiff dough. Roll, cut and spread on cloth and dry in shade.
—Mrs. Will Jarrell,
Camp Hill, Ala.

RUSK AND FRENCH ROLLS.

Yeast for Rusk.

Three Irish potatoes boiled in jackets in sufficient water to have left 1 qt. when done. When tender run peeled potatoes through masher. Add to this ¾ cup of sugar and enough water to thin to pour well, ¾ cup pulverized hop yeast and add lukewarm water (from potato) and dissolve yeast. Put in a quart jar; set to rise in a warm place over night.

Rusk.

Next morning take 2 lbs. flour and a little salt, 2 oz. lard and enough light yeast for stiff dough. Work well and put in a galon pot. Mash down smooth and grease well and let rise until it gets to top of pot. Second working add one well-beaten egg, 2 heaping tablespoons sugar and 1 Ts. pulverized cinnamon. Work till the dough is smooth and pops. Cut with biscuit cutter, grease and place two together. Put to rise and when light bake in quick oven.

For French rolls leave out the cinnamon and 1 Ts. sugar and follow same directions. —Mrs. Isbell.

PARKER HOUSE ROLLS.

3 pts. sifted flour.
3 eggs.
½ cup sugar.
1 cup boiled sweet milk.
1 block Fleishman's yeast.

At 11 o'clock put milk on to boil; beat eggs and sugar together. Dissolve yeast in two tablespoons of water. Cool milk to blood heat; put flour in bowl; pour mixture in middle of flour. Do not stir; put away in a warm place until 2 o'clock; then mix together with teaspoonful of salt and tablespoonful of lard; set in a warm place until 4 o'clock, then work hard five minutes, roll half inch thick, spread with tablespoonful melted butter. Fold over, cut out, put in a pan, let rise in a warm place until 6 o'clock. Bake in a moderate oven. Serve hot with butter.

—Mrs. E. G. Stringer.

BOSTON BREAD.

(A Tennessee Recipe.)

3 cups meal.
1 cup flour.
2 cups sweet milk.
1 cup buttermilk.
1½ cups molasses.
1 ts. soda dissolved in buttermilk.
1 tablespoonful salt.
1 egg.

Steam for three or four hours.

—Mrs. S. J. Johnson.

CONFEDERATE BREAD.

3 eggs.
1 pt. cream.
1 teacup butter.
1 cup sugar.
2 teaspoons cream of tartar.
2 teaspoons soda.

Flour enough to make a stiff batter. Cut out with large saucer. After baking serve hot. Excellent for strawberry short cake.

—Miss Hagyard.

BOSTON BROWN BREAD.

2 cups corn meal.
2 cups Graham flour.
1 cup New Orleans molasses.
3 cups sour buttermilk.
3 even or flat ts. soda (sifted).
2 teaspoonfuls salt.
1 teacup full of raisins.

Mix together the meal, flour, salt and soda, add milk and molasses, stir thoroughly, add raisins, which have been lightly floured, and pour into three 1-lb. tin cans, baking powder cans preferred, which should have a paper in bottom and well greased, also sides greased. Place the cans in a vessel with hot water in it—say, 2 in.—cover each can and boil four or five hours. Serve hot as sandwich; put together with fresh butter and nuts.

—Mrs. A. F. Brannon and Mrs. C. S. Jones.

BROWN BREAD.

2 cups sour milk.
2 cups skim sweet milk.
1 cup molasses.
2 teaspoons salt, rounded.
2 teaspoons soda.
1½ cups fine corn meal.
4½ cups Graham flour.

The dough should not be stiff when mixed. This quantity is for a 4 qt. pail, which should be well greased and dusted with white flour. Place in several inches of boiling water, and when more water is added be sure it is boiling. Steam five hours.

—Miss Lillie C. Wood.

SALLY LUNN.

1 egg.
½ cup butter and lard mixed.
3 cups sifted flour.
2 teaspoonfuls baking powder.
½ teaspoon salt.
1 teaspoon sugar.

Sweet milk and water mixed. (Use enough to make it the consistency of cake batter.) Cream the butter, lard and sugar thoroughly, add the beaten egg yolks and the liquid. Add the flour, salt and baking powder sifted together. Beat this well and then fold in the egg white beaten until stiff. Bake in a hot oven.

—Mrs. R. M. Henderson.

NUT BREAD "A LA JANIE."

Cream a cup of sugar and ½ cup of butter together; add

3 eggs.
1 cup sour buttermilk.
1 teaspoon of soda.
1 cup walnuts cut fine.
1 cup seedless raisins cut fine.

Roll walnuts and raisins in white flour.

3 cups Graham flour.
1 cup white flour.

Put into oven with moderate heat; dust the top with Graham flour.

QUAKER OATS BREAD.

1½ cups oat flakes.
2 cups boiling water.
2 Ts. (kitchen size) molasses.
1 ts. salt.
1 yeast cake.

In a half cup tepid water dissolve 1 yeast cake. Pour boiling water over oats and let stand 1 hour. Mix in other ingredients. Thicken to stiff batter with white flour and let stand over night. Next morning when risen add more flour and make moderately stiff dough and place in pan. When double its bulk bake in moderately warm oven.

—Mrs. Gerrish, Montgomery.
Mrs. C. S. Jones.

"FRENCH PAN CAKES WITH JELLY."

Beat the yolks of three eggs with a cup of milk, add a teaspoonful of salt, sift in flour to thicken to proper consistency for baking, and lastly add ½ teaspoonful olive oil; bake in a hot frying pan well greased, making the cakes the size of the pan; when brown on one side, turn on the other; take from pan and spread on a layer of jelly, roll up and dust with powdered sugar.

—Mrs. J. H. Samuels.

BEVERAGES.

BLACKBERRY ACID—NO. 1.

6 lbs. berries.
1 qt. boiling water.

Wash berries and let stand 48 hours and put in bag to drain. To 2½ oz. citric acid add 1 pt. juice and 1½ lbs. sugar, and let stand 24 hours. Strain through a muslin cloth and then bottle. —Mrs. E. G. Stringer.

BLACKBERRY ACID—NO. 2.

To 12 lbs. berries put 2 qts. water (boiling). Let stand 48 hours. Strain through bag and add to juice 5 oz. tartaric acid and a pound of sugar for each pint of juice. Bottle and cork well. Put two tablespoonfuls of this in glass of water.

—Mrs. E. B. Miller.
Mrs. F. W. Jemison.

BLACKBERRY CORDIAL.

Boil the blackberries in a little water about fifteen minutes; then strain. To 1 qt. of juice put ¾ of a lb. of sugar; season with cinnamon, cloves and allspice and boil ¾ of an hour. To 3 qts. of juice put 1 of brandy. —Mrs. F. W. Jemison.

GRAPE JUICE.

Cook the grapes just enough to break the skins. Strain and add as much water as juice. Add a scant cup of sugar to each qt. of juice; let come to boil. Bottle and seal.

—Mrs. W. T. Watters.

GRAPE SHRUB.

12 lbs. grapes.
2 qts. water.
5 oz. tartaric or citric acid.

Pour water over grapes and mash them thoroughly; Add the acid; cover with plate to keep grapes under water. Let stand 48 hours. Then strain through flannel bag; add 1 pt. of sugar to each lb. of juice and stir until the sugar is dissolved. Bottle and cork tight, but do not seal.

—Miss May Easum,
Louisvile, Ky.

CAKES.

A FEW GOLDEN RULES IN CAKE MAKING.

Measure flour after sifting, then add baking powder and sift well. In nearly all recipes beat whites and yolks of eggs separately.

Moisten Sweet milk will make a cake rich and close; water in the same cake will make it light and delicate.

Always cream butter (or cottolene) and sugar together until very light before putting in other materials; then add yolks, the liquid (either water or milk), then flour with which you have sifted the baking powder; and, lastly, the whites of eggs.

Pastry flour makes lighter cake than bread flour. So does powdered sugar.

Cottolene makes whiter cake than butter. Cakes without butter require quick oven; with butter, a moderate oven.

Never move a cake until center is thoroughly set. Look at it quickly as possible, and shut door carefully. Don't put anything else in oven. If oven is proper temperature, you can hold your bare hand in hottest part while you count thirty (about twenty seconds).

It is well to line bottoms of pans with greased paper. When done, turn out gently on seive or cloth, remove paper and allow to cool. Never handle while hot.

MRS. RORER.

ANGEL FOOD CAKE—NO. 1.

Whites of 12 eggs.
1¼ tumbler sugar (after sifted).
1 tumbler flour (after sifted).
1 ts. cream of tartar.

Beat eggs half done and then add cream of tartar. Beat stiff and then fold in sugar and flour. Never grease pan. I use paper off of butter in bottom of pan. Place another stew pan over this and bake 1 hour in moderate oven. Turn on both burners while making cake, and then turn very low when it is put in.

—Mrs. S. B. Wilson.

ANGEL FOOD CAKE—NO. 2.

Whites of 9 eggs beaten real stiff.
1 level teaspoonful cream of tartar.
1 teacup sugar rolled.
1 teacup flour sifted five times.

Mix as read off. Bake in moderate oven, and turn over in pan and let stand till cold before lifting it off.

—Mrs. Paul M. Stradley.

LILY CAKE.

1 cup butter.
1½ cups sugar.
1 cup sweet milk.
1½ pints flour.
1½ teaspoons baking powder sifted in flour.
Whites of 5 eggs added last.

—Mrs. V. L. Adams.

SILVER CAKE.

Whites of 10 eggs.
2 cups sugar.
3 cups flour.
¾ cups sweet milk.
1 cup butter.
2 teaspoonfuls baking powder.

—Mrs. J. H. Wilder.

SILVER LAYER CAKE.

Beat gradually 1 cup sugar into 1-3 cup creamed butter. Into ½ cup corn starch and 1¼ cups of flour sift 2½ teaspoonfuls baking powder. Add to the creamed mixture ½ cup of milk alternately with the flour. Flavor with lemon or vanilla extract and turn in stiffly beaten whites of 3 eggs. Bake in layer tins.

—Mrs. Marable.

SNOW CAKE.

1 cup sorn starch.
¾ cup butter or cottolene scant.
2 cups sugar.
2 cups sifted flour.
1 cup sweet milk.
2 teaspoons baking powder.
1 teaspoon flavoring.
Whites of 8 eggs.

Cream butter (or cottolene) and sugar until white and frothy. Add the corn starch and baking powder to flour and sift thoroughly; add alternately with the milk, then add flavoring. Beat smooth. Then fold and cut in the whites of eggs beaten to a white stiff foam. Bake in moderate oven. It may seem too thin, but will come out all right.

—Mrs. Weldon.

SNOW CAKE—NO. 2.

1 cup butter.
1 cup milk.
2 cups sugar.
3 cups flour.
Whites of 5 eggs.
1 teaspoon baking powder.

—Mrs. P. S. Williams.

GOLDEN PERFECTION CAKE.

Yolks of 8 eggs.
1 cup butter.
1 cup milk.
2 cups sugar.
4 cups flour.
2 teaspoons baking powder.

—Mrs. P. S. Williams.

PREMIUM WHITE CAKE.

8 eggs, whites.
2 teacups ~~flour~~ sugar.
¾ cup cottolene (or 2-3 butter and 1-3 lard).
1 teacup sweet milk.

4 light teacups flour.
2 round teaspoons baking powder.
1 teaspoon flavoring.

Sift baking powder and flour, sifting twice. Cream cottolene and sugar until very light; beat into this 1 cup flour, add ½ cup sweet milk, then 1 cup flour, the rest of milk; beat smooth; then remaining 2 cups flour. When perfectly smooth add the whites well beaten (beaten until the dish can be turned upside down without spilling). Beat well. Bake 1 hour.

—Mrs. C. W. Stringer.

LADY BALTIMORE.

Use Premium White Cake recipe, adding 1 lb. English walnuts and 1 lb. seeded raisins cut fine. Flour fruit and stir in batter. Bake in 3 layers, and put together with burnt caramel.

—Mrs. C. W. Stringer.

BURNT CARAMEL FILLING.

Put pan on hot stove and brown ½ cup sugar; when well browned add 1 cup boiling water and cook until the browned sugar is dissolved. Then add 2 cups white sugar and 1 heaping tablespoon butter; cook until it hardens in water. Take from fire and beat until it creams.

—Mrs. C. W. Stringer.

WHITE LAYER CAKE.

6 eggs, whites.
2 cups sugar.
3 cups flour.
¾ cup butter.
1 cup milk.
1½ teaspoons cream of tartar.
¾ teaspoons soda.

Cream butter and sugar. Sift cream of tartar in flour, and dissolve soda in milk. Add part of whites of eggs, stiffly beaten to creamed sugar, then part of flour and milk, and continue until all is used. Bake in 3 layers in a slow oven. Flavor to suit taste. Use any desired filling.

—Mrs. P. H. Pumphrey.

WHITE CAKE—NO. 1.

Whites of 12 eggs.
4 cups flour.
3 cups sugar.
1 cup butter.
1 cup sweet milk.
2 teaspoons baking powder.
Flavor.

—Miss Anelia McMillan.

WHITE CAKE NO. 2.

Whites of 14 eggs beaten stiff.
1 lb. sugar.
¾ lb. flour.
½ lb. butter.
½ teaspoon soda.
1 heaping teaspoon cream of tartar.

Cream butter and sugar very light; add alternately flour and whites until all is mixed.

—Miss Lillie C. Wood.

WHITE CAKE—NO. 3.

12 eggs, whites.
1½ cups milk.
4½ cups flour (lightly measured).
1½ cups butter.
3 cups sugar.
2 ts. baking powder.
1 ts. flavoring.

Beat butter and half of sugar together, add the other sugar to the beaten whites of eggs. Add to the butter and sugar the flour and baking powder sifted together, and the milk. Last, add the beaten whites and flavoring.

—Miss Ethel Barfield.

WHITE CAKE—NO. 4.

Whites of 8 eggs.
3 cups flour.
2 scant cups sugar.
1 cup milk.
2-3 cup cottolene.
2 ts. baking powder.

Cream sugar and cottolene well. Then add baking powder well dissolved in milk; add ½ cup very slowly of flour, then well beaten whites, then remaining flour very little at the time. Use any desired extract. Bake in well greased pan. Nice for loaf or layer.

—Mrs. S. W. Lane, Roanoke.

WHITE CAKE—NO. 5.

4 eggs (whites).
1 teacup sugar.
½ teacup butter.
½ teacup sweet milk.
1½ teacup flour in which sift
1½ teaspoons baking powder.

Cream butter and half sugar together, beat eggs to stiff froth, add to the rest of sugar; add flour and eggs alternately to the butter. Last, add milk. This makes a fine layer cake with fruit filling.

—Mrs. Otis Cook.

SIXTEEN EGG CAKE, OR WHITE POUND CAKE.

Cream together ¾ lb. butter and 1 lb. sugar well: 1 lb. well-sifted flour, 2 teaspoons baking powder: then add the whites of 16 eggs well beaten; 1

teaspoon almond extract. Bake in a moderate oven 1½ hours.
—Mrs. L. L. Brothers.

SPONGE CAKE—NO. 1.

1½ cups sugar.
½ cup water.
4 eggs.
2 cups flour.
Flavoring.
For this sponge cake boil water and sugar together (just come to a good boil) then pour over the beaten whites and yellows, and flour.
—Miss May Easum, Louisville, Ky.

SPONGE CAKE—NO. 2.

2 cups sugar.
4 cups flour.
1 cup sweet milk.
1 teaspoon baking powder.
Little salt.
Teaspoon vanilla.
4 eggs. —Mrs. Annie Hendricks.

VELVET SPONGE CAKE.

6 eggs.
2½ cups flour.
2 cups sugar.
1 Ts. baking powder.
Beat yolks light, add sugar and beat fifteen minutes. Add 1 cup boiling water, then 3 whites beaten stiff; add flour and baking powder. Use the other three whites for icing.
—Mrs. W. J. Hubbard
and Mrs. Goldberg.

JELLY ROLL CAKE.

5 eggs, beat very lightly.
1 cup sugar.
1 cup flour.
2 teaspoons baking powder.
Flavor with vanilla.
Stir together well; quickly pour into a well greased bread pan and bake then turn out on paper and spread jelly or some other filling before it gets too cold to roll.
—Mrs. C. W. Hill.

MILK SPONGE CAKE.

1 cup sugar.
½ cup butter.
1 cup sweet milk.
2 cups flour.
2 level teaspoons baking powder.
2 eggs. —Mrs. V. L. Adams.

OLD FASHION POUND CAKE.

1 lb. butter.
1 lb. eggs or 12 eggs.
1 lb. sugar.
1 lb. flour.

Cream butter and flour together; beat yolks of eggs and sugar together until light, then add butter and flour. Beat whites to a stiff froth and add last. Flavor to taste with any desired flavoring.
—Mrs. J. T. Watt.

SEVEN EGG POUND CAKE.

1 cup butter.
2 cups sugar.
3 cups flour.
7 eggs.
1 light heaping teaspoonful baking powder.
Cream butter and sugar together, then break in 1 egg, beating until light. Add 1 cup flour, then break 2 eggs into that, beating until light, add another cup of flour, mixing thoroughly, then break into it 2 more eggs, beating until light. Add the other cup of flour and the other 2 eggs as before, then sift in 1 teaspoonful baking powder. Flavor to taste. This makes a very fine cake.
—Mrs. J. T. Watt

BAKERS' POUND CAKE.

6 eggs. + 2 C. sugar
1 cup sweet milk.
1 cup butter.
3 full cups flour.
1 scant teaspoon baking powder.
Flavor to taste.
I have never known this cake to fail. Can be used for loaf or layer cake. —Mrs. M. G. McCargo.

GOLD CAKE.

½ teacup butter.
1 teacup powdered sugar.
4 egg yolks.
½ teacup sweet milk.
2 teacups sifted flour.
¼ teaspoon of salt.
1½ teaspoon baking powder.
1 teaspoon lemon extract.
Mix in order given, creaming butter first; beat eggs well; sift salt and baking powder in flour. Beat till perfectly smooth and bake in shallow tin from twenty minutes to half an hour in steady oven, being careful not to open door suddenly; cover with icing.
—Mrs. Otis Cook.

CHEAP CAKE.

1 lb. flour.
1 lb. sugar.
1 lb. butter.
4 eggs
1 cup sweet milk.
1 level teaspoon soda.

2 level teaspoons cream tartar.
Flavor and bake in muffin rings.
—Mrs. J. K. Dixon.

CHOCOLATE CAKE.

1 cup butter
2 cups sugar.
2½ cups flour.
1 cup sour milk..
1 teaspoon soda.
5 eggs, well beaten.

Grate 1 cake of Baker's chocolate, put one-half of it into the batter just before stirring in the flour. Bake in layers.

Filling.

1 lb. sugar with enough water to cover, whites of 3 eggs beaten to a froth, the other half of chocolate. Put on the fire and stir constantly until it thickens; spread between layers and on top.

—Mrs. F. W. Jemison.

CHOCOLATE LOAF CAKE.

2 eggs.
2-3 cup butter.
1 cup sugar.
½ cup sour milk.
1 teaspoon soda.
2 cups flour.

Cream butter and sugar, then add milk with soda thoroughly dissolved, then flour and eggs. Grate 1-3 cake of chocolate, mix ½ cup sour milk, the yolk of 1 egg, 2 tablespoonfuls sugar, 1 teaspoon vanilla. Let boil until stiff, let cool and mix with batter and bake slowly. Cut in blocks and use white icing. —Mrs. B. B. Warwick.

CHOCOLATE POTATO CAKE.

2 cups sugar.
¾ cup butter.
½ cup sweet milk.
1 cup hot mashed potatoes.
½ cup grated chocolate.
2½ cups flour,
Yolks of 4 eggs, whites of 3.
Nuts if desired.
2 ts. baking powder.
1 ts. nutmeg and spice.
1 ts. vanilla.
—Mrs. Lawrence Hubbard.

COFFEE CAKE.

3 eggs.
2 cups sugar.
½ cup molasses.
1 cup butter.
1 cup cold strong coffee.
4 cups flour.
4 teaspoons baking powder.
1 teaspoon cinnamon.
1 teaspoon cloves.
1 nutmeg.
1 lb. raisins, chopped fine.
1 lb. dried English currants.
¼ lb. citron, chopped fine.

Mix cake in usual way. Measure flour before sifting; add fruit last, and bake in moderately hot oven about two hours. —Mrs. W. C. J.

CROTON CAKE.

6 eggs.
1 lb. flour.
½ lb. butter.
1 cup sweet milk.
1 lb. sugar.
1 teaspoon soda.
2 teaspoons cream of tartar.
—Mrs. M. M. Jackson.

CREAM CAKE.

3 eggs.
2 cups sugar.
~~2 cups~~ butter. 2/3 cup
3 cups flour.
~~1~~ cup sweet milk.
2 teaspoonfuls baking powder.
—Mrs. Leach.

DEVIL'S FOOD CAKE—NO. 1.

¼ cup chocolate.
1 level teaspoonful soda dissolved in ½ cup boiling water and let stand while cake is being made.
½ cup butter.
3 eggs.
½ cup buttermilk.
2 cups sugar.
3 ~~2~~ cups flour.

Add chocolate and soda last and beat well; add spices to suit taste, and put together with icing.

—Mrs. G. W. Shadoin.

DEVIL'S FOOD CAKE—NO. 2.

½ cup butter.
2 cups sugar.
4 eggs.
1 cup milk.
2 1-3 cups flour.
1 tablespoon ground cinnamon.
1 teaspoon ground cloves.
2 teaspoons baking powder.

2-3 cup of melted chocolate beat in batter last thing.

Bake in layers; fill with white or chocolate icing.

DOLLY VARDEN CAKE.

White Part.

Whites of 7 eggs.
1 cup butter.

2 cups sugar.
3 cups flour.
1 cup milk.
2 teaspoons baking powder.
Flavor with lemon.

Fruit Part.

Yolks of 7 eggs.
1 cup butter.
2 cups sugar.
3 cups flour.
1 cup milk.
2 teaspoons baking powder.
1 lb. raisins.
1 lb. currants.
½ lb. citron.
1 teaspoon mace.
½ teaspoon cloves.
1 whole nutmeg.
Flavor with wine glass of brandy.

—Mrs. N. F. Riddle.

PLAIN CAKE—NO. 1.

1 cup butter.
2 cups sweet milk.
~~3 cups sweet milk.~~
3 cups sugar.
4 eggs.
5 cups flour.
2 teaspoonfuls baking powder.

Cream butter, sugar and yolk of eggs together, add flour and milk alternately, then fold in whites beaten to stiff froth. Last sift in baking powder. Flavor to taste with any desired extract. This makes a very large cake. —Miss Amelia McMillan.

PLAIN CAKE—NO. 2.

½ cup butter.
1 cup sugar.
2 cups flour.
Yolks of 3 eggs.
½ cup milk.
2 teaspoons baking powder.
1 teaspoon either lemon or vanilla extract.

White of 1 egg folded in last.

Use the other 2 whites for icing. If cottolene is used, use 1-3 cup.

—Mrs. Kimbol.

PORK CAKE.

2 cups fat pork.
2 lbs. raisins.
1 pt. boiling water.
1 nutmeg.
1 teaspoon each spice, cloves and cinnamon.
1 tablespoon soda.
1 cup molasses.
2 cups sugar.
1 ts. salt.

Add enough flour to make real stiff batter. Chop pork real fine, add raisins; pour over raisins and pork 1 pt. boiling water, then add spices and let cool, then stir in syrup, sugar, soda and salt; add flour. Bake in a slow oven in two layers.

Filling for Pork Cake.

1½ cups sugar.
½ cup butter.
1 cup sweet milk.

Set on stove and cook until it begins to thicken; take off and beat until cool. —Mrs. D. D. Wilkins.

SCOTCH CAKE.

1½ cups butter.
2½ cups sugar.
8 eggs.
1½ pts. flour.
1 ts. baking powder.
3 cups raisins, stoned.
1 Ts. extract, lemon.

Cream butter and sugar to a light cream; add eggs two at a time, beating five minutes after each addition; add flour sifted with powder, raisins and extract; mix into smooth batter. Put into paper lined pan; bake in a moderate oven 1 hour.

—Mrs. H. L. Wynn.

SPICE CAKE—NO. 1.

1 lb. flour.
1 lb. sugar.
1 lb. floured raisins.
¾ lb. butter.
6 eggs.
1 Ts. allspice.
2 Ts. Cinnamon.
½ small ts. cloves.
½ ts. soda.
1 small cup buttermilk.

Mix as any other cake, adding soda dissolved in 1 Ts. buttermilk last. Bake as any other pound cake.

—Miss Mossie Isbel.

SPICE CAKE—NO. 2.

6 eggs—keep 1 for icing.
1 lb. dark brown sugar.
¼ lb. citron, chopped fine.
A few nuts, chopped fine.
1½ teaspoonfuls cinnamon.

Flour enough to make batter so a spoon will stand in it.

2 teaspoonfuls baking powder.
Flavor with vanilla.

Spread about ½ inch thick in shallow pans and bake ten minutes in moderate oven. —M. E.

SPICE CAKE—NO. 3.

1 cup brown sugar.
1 tablespoon butter.
1 egg.
2-3 cup milk, sweet or sour.
2 teaspoonfuls baking powder or 1 of soda, according to milk used.
1½ cups flour.
1 cup boiled raisins (boil 15 minutes).
1 teaspoonful cloves.
2 teaspoonfuls cinnamon.
—Miss May Easum, Louisville, Ky.

STARCH CAKE.

1 large coffee cup of corn starch.
1 large coffee cup of milk. Soak starch in the milk.
2 cups of sugar with 1 of butter beaten to a light cream.
1½ teaspoons yeast powder rubbed into 2 cups flour.
Whites of 9 eggs.
Mix the dissolved starch with the sugar and butter and add the froth alternately with the flour. Flavor to taste.
Bake 2 hours.
—Miss May Easum, Louisville, Ky.

WASHINGTON AMBROSIA CAKE.

2 cups sugar.
½ cup butter.
3 cups flour.
7 eggs.
3 ts. baking powder.
½ cup sweet milk.
Bake in layers; make a whiting of 4 eggs, or 5, 1 lb. pulverized sugar; add the juice and pulp of 2 oranges, the grated rind of ½ an orange. Mix well with the whiting. This will make two cakes, two layers each.
—Mrs. Webb.

BLACKBERRY JAM CAKE.

2 cups sugar.
1 cup butter.
1 cup buttermilk.
3½ cups flour.
6 eggs.
1 ts. each spice, cloves, cinnamon.
2 cups very stiff jam.
1 ts. vanilla.
1 ts. soda.
Bake in layers and stack while hot, if iced, wait until it is cold.
—Mrs. W. N. Jones.
—Mrs. Leach Lincoln.

JAM FRUIT CAKE.

2 cups jam.
2 cups sugar.
4 cups flour.
1½ cups butter.
1 level teaspoonful soda dissolved in ½ cup buttermilk.
1 teaspoon nutmeg.
1 teaspoon cinnamon.
1 teaspoon allspice.
1 lb. raisins.
6 eggs.

BUTTERLESS, EGGLESS, MILKLESS CAKE.

2 cups brown sugar.
2-3 cup crisco.
2 cups water.
2 cups Sultana raisins.
2 cups seeded raisins.
1 ~~Ts.~~ salt. tea
3 Ts. warm water.
2 ts. powdered cinnamon.
1 ts. powdered cloves.
½ ts. nutmeg.
2 ts. baking soda.
1 ts. baking powder.
4 cups flour.
1 cup chopped nuts.
Put crisco in pan, add sugar, water, raisins, salt and spices; boil 3 minutes; cool. When cold, add flour, baking powder, soda dissolved in warm water; add nuts. Mix well and put into floured pan. Bake in slow oven 1½ hours. This makes 1 good sized cake. —Mrs. G. B. Johnson, Gadsden, Ala.

BLACK FRUIT CAKE.

12 eggs, beat separately.
1 qt flour.
1 pt. butter.
1 cup jam.
1 cup black molasses.
2 pts. brown sugar.
2 teaspoonfuls baking powder.
1 lb. almonds.
1 lb. figs.
1 lb. currants. + 1 # raisins
1 lb. citron.
1 lb. dates.
Glass of wine or whiskey.
1 lemon peel.
1 Orange peel.
1 teaspoonful each all kinds spices.
This makes 12 lb.-cake.
—Mrs. Hugh B. Brown.

FRUIT CAKE.

10 eggs.
¾ lb. butter.
1 lb. flour.
1 lb. sugar.
2 lbs. raisins.
1 lb. currants.
1 lb. citron.

1 lb. blanched almonds.
1 wine glass wine.
1 wine glass brandy.
1 nutmeg.
1 ts. mace.
1 ts. cinnamon.
1 ts. soda in wine glass vinegar.

Prepare fruits and chop fine; roll with ¼ amount of flour, cream butter and sugar, add well beaten eggs, rest of flour, and then other ingredients, adding soda in vinegar last. Bake slowly 4 hours.

—Miss Pearl Jones.

PREMIUM FRUIT CAKE.

6 eggs.
¾ lb. butter.
¾ lb. flour.
¾ lb. sugar.
½ teacup syrup.
½ level teaspoon soda.
2 lbs. raisins.
1½ lbs. currants.
½ lb. candied cherries.
1 lb. citron.
½ lb. English walnuts.
½ lb. Brazil nuts.
½ teaspoon cloves.
½ teaspoon spice.
½ teaspoon cinnamon.
½ cup flour to flour fruit.
1 grated nutmeg.
½ teaspoon salt.

Break the eggs separately, beat the yolks with half the sugar; cream the butter and salt with the other half; then mix these; add half the flour, then whites beaten to a stiff froth, mix well and add the rest of the flour, then the syrup with soda well mixed in it. Now add the ground spices. Chip fine half the citron, the raisins, cherries and nuts; also add currants; put all in bowl and sift flour over them; stir fruit in batter and put in pan; cut the remaining half of citron in long strips and criss cross over top, just under batter. This holds the cake together. Bake slowly for about 4 hours. Cover the cake in with sweet milk at beginning, and in gas stove it will not need any other protection. When done turn out on cloth and pour 1 cup good wine over it, cover with cloth and let remain till cool. Is ready for use in a few days, and will keep well.

—Mrs. C. W. Stringer.

PRESIDENTIAL FRUIT CAKE.

1½ lbs. butter.
½ lb. sugar.
1 lb. flour, browned and sifted.
6 eggs beaten separately.
2½ lbs. seeded raisins.
¾ lb. shredded citron.
½ glass grape jelly.
2 ts. melted chocolate.
½ lb. crystalized cherries.
½ lb. crystalized pineapple.
½ lb. blanched almonds cut fine.
½ lb. shelled pecans cut fine.
½ Ts. powdered cinnamon.
½ scant Ts. grated nutmeg.
¼ Ts. allspice.
½ scant ts. powdered cloves.
½ glass grape juice.
1 Ts. rosewater.

Soak almonds over night in rosewater and fruit in grape juice. Cream butter and sugar thoroughly and add well-beaten yolks of eggs, spices, grape jelly and chocolate; add beaten whites and flour (part of it); roll fruit in rest of flour, mixing it into the cake in small quantities at the time. Add nuts last. Bake or steam four to six hours.

—Mrs. J. B. Graham.

FRUIT CAKE.

½ lb. fat pork.
½ lb. currants.
1 lb. raisins.
½ lb. citron.
½ cup English walnuts.
1 cup pecans.
¼ lb. almonds.
2½ cups brown sugar.
1½ cups hot water.
5 cups flour.
1 teaspoon soda.
1 teaspoon baking powder.
1 tablespoon cinnamon.
1 ts. nutmeg.
½ cup wine.
½ cup whiskey.

Chop the pork fine, and put the soda in the hot water and pour it over the pork, then stir in sugar, then part of flour; mix part of flour with fruit and nuts; then mix all and bake 1 hour.

—Mrs. J. E. Michael.

WHITE FRUIT CAKE—NO. 1.

1 cup butter.
2 cups sugar.
1 cup sweet milk.
3½ cups flour.
Whites of 7 eggs.
2 even teaspoons baking powder.
1 lb. each seeded raisins, figs and blanched almonds.
½ lb. citron.
1 ts. lemon extract.

Mix fruit well before adding to cake.

1 cup grated cocoanut.
Bake slowly two hours.
—Mrs. B. B. Simms.

WHITE FRUIT CAKE—NO. 2.

1 cup butter.
2 cups sugar.
1 cup sweet milk.
2½ cups flour.
Whites of 7 eggs.
2 even ts. baking powder.
1 Ts. lemon extract.
Put baking powder in flour; mix well before adding the ~~flour~~ fruit.
1 lb. blanched almonds.
½ lb. figs.
½ lb. citron.
½ lb. each crystalized lemon peel and orange peel.
¼ lb. cherries and pineapple.
1 cup grated cocoanut.
Sift a little flour over fruit before stirring in batter to keep fruit from sinking to bottom. Bake slowly in range two hours.
—Mrs. W. F. Slaughter.

JAPAN CAKE.

8 eggs.
3¾ cups sugar.
2 cups butter.
6 cups flour.
2 cups sweet milk.
2 ts. baking powder.
1 lb. seeded raisins.
1 lb. dried figs or dates.
½ lb. citron.
I ts. spices.
1 ts. cinnamon.
1 ts. cloves.
2 nutmegs grated.
Beat eggs, cream butter and sugar, mix in beaten eggs and beat; then put in milk and beat again; then put fruit in and beat again; put cinnamon, cloves, etc., and beat again; put baking powder in already measured flour and beat again. Last flavor, 1 large tablespoon brandy, and bake three to four hours.
—Mrs. Lillie V. Davirson.

JAPANESE FRUIT CAKE.

½ cup butter.
3 eggs.
1½ cups sugar.
3 cups flour.
1 cup sweet or fresh buttermilk.
1 heaping ts. baking powder.
Beat yolks of eggs and sugar together; then add the butter creamed; stir in flour and milk alternately; then fold in the whites beaten to a stiff froth; last sift in the baking powder. Divide this cake into three layers. To one layer add 1-3 box of seeded raisins, and after mixing some cinnamon, cloves and spice, 1 heaping teaspoonful. In stacking this cake, put the fruit layer in the center.

Filling for Cake.

Take 1 cup sugar, 2 eggs and juice of 2 lemons, a piece of butter size of hickory nut. Beat sugar and yolks of eggs together, add whites beaten to stiff froth, then lemon juice and butter. Cook in double boiler until thick like jelly. When nearly cool stir in 1 grated cocoanut; spread this between the layers and on top.
—Mrs. J. T. Watt.

PECAN CAKE.

2 lbs. seeded raisins.
1 lb. shelled pecans.
1 lb. sugar.
1 lb. flour.
¾ lb. butter.
1 heaping ts. baking powder.
6 eggs.
1 cup orange peel cut fine.
1 nutmeg.
½ cup black molasses.
1 large cup whiskey.

Cream butter and sugar, add well-beaten whites of 6 eggs, then add 1 grated nutmeg, 1 cup orange peel, ½ cup molasses, 1 cup whiskey, 1 lb. flour and heaping ts. baking powder (mixed with flour before sifting). Add alternately the well-beaten whites of eggs and flour. Stir in lightly the raisins and pecans. Bake three hours in very slow oven.
—M. E. Hagyard.
Mrs. Tom Barnes.

NUT CAKE.

6 eggs.
1 lb. sugar.
½ lb. butter.
1 lb. flour.
1 teacup sweet milk.
2 light teaspoons baking powder.
1 lb. English walnuts.
1 lb. raisins.
1 teaspoon ground cinnamon.
1 teaspoon allspice.
1 teaspoon nutmeg.
Flour the nuts before adding, also the raisins. Bake in layers and put together with browned caramel filling. —Mrs. W. T. Watters.

SCRIPTURE CAKE.

1 cup Judges 5:25.
3½ cups I Kings 4:22.
3 cups Jeremiah 6:20.
2 cups I Samuel 30:12.
2 cups Nahum 3:12.
1 cup Genesis 24:17.
2 cups Numbers 17:8.
½ doz. Isaiah 10:14.
1 tablespoon I Samuel 14:25.
1 teaspoon Amos 4:5.
1 pinch Leviticus 2:13.
2 teaspoons II Chronicles 9:9.

Follow Solomon's directions for making a good boy—Proverbs 23:14.

—Miss Claudie Wallace.

BANBURY CAKES.

Stone and chop a large cup full of raisins. Chop also enough equal parts of lemon, citron and candied orange peel to make half a small tea cup full. Add the juice and grated rind of a lemon, 1 egg beaten very light and a small cup of granulated sugar. Mix all together very thoroughly. Make a light and flaky crust; roll out thin; cut with baking powder can. Put a teaspoon of the above mixture into each cake; wet the edges and fold over like turnovers. Bake for ten minutes in a hot oven.

—Miss Hagyard.

CINNAMON BUNS.

Sift together 1 pt. flour, 1 tablespoon sugar, ½ teaspoon salt, 1 heaping teaspoon baking powder; rub in 2 tablespoons butter; work with milk to soft dough; roll out half inch thick, spread with soft butter, granulated sugar and powdered cinnamon. Roll up like jelly roll, cut in inch slices; lay close together in greased pan, and bake in quick oven.

—Mrs. J. C. Rowe.

DATE MUFFINS.

1 egg.
1-3 cup sugar.
1 teaspoon salt.
¾ cup sweet milk.
2 cups sifted flour.
1 cup chopped dates.
4 level teaspoon baking powder.

Beat eggs, butter and sugar together, add flour and milk alternately, baking powder last.

—Mrs. C. C. Whitson.

DOUGHNUTS.

2 eggs.
1½ cups sugar.
1 cup sour milk.
1 small teaspoon soda.
1 cup sweet milk.
4 tablespoons melted lard.
2 teaspoons baking powder.
Flour enough to roll out.

Have frying pan half full of fat and smoking hot. —Mrs. W. C. J.

PECAN COOKIES.

3 cups pecans copped.
3 cups sugar.
3 eggs beaten together.
½ cup butter.
½ cup milk.
1 teaspoon each cinnamon, allspice and cloves.
9 cups of flour after sifted, or enough to roll well.
Bake in quick oven.

PECAN JUMBLES.

7 sweet crackers rolled to a dust.
Whites of 6 eggs.
2 cups pecans, rolled.

Beat the eggs to a froth, then add pecans and crackers. Bake on a greased tin in moderate oven. Flavor with vanilla. Drop from tablespoon.

—Mrs. H. F. DeB.

DOUGHNUTS.

3 eggs.
1 cup sugar.
1 cup sweet milk.
2 teaspoons baking powder.
Flour enough to make a stiff batter.

Drop into hot grease about ¼ of a teaspoonful at a time. This method of cooking will make the doughnuts into small round balls when cooked.

—Mrs. E. L. C. Ward.

GINGER SNAPS.

1 cup sugar.
1 cup molasses.
1 cup butter and lard mixed.
3 tablespoons ground ginger.
1 teaspoon cinnamon (ground).
½ teaspoon cloves.
½ teaspoon allspice.
1 teaspoon soda dissolved in 3 tablespoons hot water.
Flour sufficient to roll out easily.
Roll thin. Bake crisp and brown.

—Miss Lillie Wood,
Mrs. M. P. Coker.

GINGER CAKES.

1 cup syrup.
2-3 cup sugar (scant).

2-3 cup cottolene (scant) or one-half of this butter is better.
1 tablespoon ginger.
1 tablespoon soda. tea S.
Mix soda in syrup; add to this sugar and cottolene, and heat to boiling point. Then put in flour to make soft dough. Roll thick, cut, and bake in moderate oven.
—Mrs. S. L. Dobbs.

SOFT GINGER BREAD.

1 cup sugar.
1 cup syrup.
1 cup butter.
2 eggs.
Scant cup buttermilk.
Dissolve in milk 1 ts. soda.
3½ cups flour.
2 ts. (level) baking powder sifted in flour.
1 tablespoon ginger.
Beat well and bake in loaf.
—Mrs. P. H. Smith,
Dallas, Texas.

SOFT GINGER CAKE.

4 eggs beaten separately.
4 teacups flour.
1 teacup butter.
1 teacup sugar.
1 teacup molasses.
1 Ts. ginger.
1 ts. soda; stir into molasses, or 2 ts. baking powder sifted in the flour.
—Mrs. A. B. Wilson.

SOFT GINGER CAKES.

¾ cup butter.
2-3 cup boiling water.
1 pt. molasses.
1 Ts. ginger.
1 Ts. soda.
1 Ts. cinnamon.
½ ts. salt.
Flour for batter.
Mix all as usual, only melting the butter in the hot water.
—Mrs. M. C. McGaffrey.

SPONGE DROPS.

1 cup sugar.
3 eggs.
1½ cups flour.
2 ts. baking powder.
Drop tablespoonful in hot grease. Serve with any kind of sauce.
—Mrs. Friedberger.

HARD BOILED EGG CAKES.

6 yolks of boiled eggs.
3 yolks of raw eggs.
½ lb. butter.
1½ cps sugar.
2 ts. baking powder.
Vanilla.
Enough flour to mix all together. Cream hard yolks with butter and sugar, then the other yolks; flour, baking powder and essence. Bake like tea cakes. —Mrs. Friedberger.

SAND TARTS.

3 eggs well beaten,
2 cups sugar.
½ lb. butter.
Cream all together. Mix all of this with enough flour to make a very stiff dough, roll thin and cut with cake cutter; sprinkle with sugar and nuts that have been chopped fine; then roll the rolling pin over them; cook in quick oven.
—Mrs. Harry Clardy.

SWITCH DOODLES.

2 cups sugar.
1 cup butter.
1 cup sweet milk.
4 cups sifted flour.
3 eggs well beaten.
2 ts. baking powder.
Flavor.
Grease a pan and drop a small spoonful to each cake, allowing room for batter to spread; sprinkle sugar and cinnamon on top before baking.
—Miss Amelia McMillan.
—Mrs. Hendricks.

GERMAN TEA CAKES.

1 cup butter.
1 cup sugar.
1 cup molasses.
1 ts. soda.
Mix molasses in 5 eggs; leave out whites for icing; all kinds of spices; half box raisins cut fine; 5 cents' peanuts chopped fine; flour enough to mix all together. Ice on top when cool. —Mrs. Friedberger.

TEA CAKES.

1 egg. 1 cup sugar
1 cup butter.
¼ cup sweet milk.
½ ts. soda.
1 ts. cream tartar.
Flour enough to make a soft dough.
Flavor as preferred.

SIMPLE CUP CAKE.

3 cups flour.
2 cups sugar.
1 cup butter.
4 eggs
over

1 cup sweet milk.
1 heaping ts. baking powder.
—Mrs. J. L. Porter.

INEXPENSIVE TEA CAKE.

2 eggs.
1 cup sugar.
4 Ts. sweet milk.
1 ts. baking powder.
½ cup butter.
Flour enough to make dough stiff enough to roll out. Mix with a spoon.
—Mrs. W. B. Hardin.

TEA MUFFINS.

Sift 2½ cups flour with 1 ts. salt and 2 ts. baking powder. Beat the yolk of 1 egg, gradually adding ½ cup sugar and ½ cup milk, and add slowly to the flour, making a smooth, soft dough. Add a Ts. melted butter and the beaten white of the egg. Fill the buttered muffin pans half full and bake in a moderately hot oven.
—Mrs. Effie B. Gay.

TEA CAKES.

3 eggs well beaten.
2½ cups sugar.
¾ cup buttermilk in which is dissolved ½ ts. soda.
Any flavoring preferred.
2 ts. baking powder.
Use enough flour to make dough sufficiently stiff to roll and bake quickly. —Mrs. Eliza D. Stockdale.

RUSSIAN ROCKS.

1 lb. dates or raisins.
1 lb. English walnuts.
1 cup butter.
1½ cups sugar.
3½ cups flour.
1 ts. each cinnamon, spice, nutmeg.
1 level ts soda, dissolved in Ts. hot water.
½ cup of buttermilk.
3 eggs.
Cream butter and sugar. Add yolks of eggs and spices, then one-half the flour; add the other half to the fruits; add milk and soda, then fruits, and last the stiff beaten whites. Flavor with vanilla. Bake in small cakes dropped from spoon on well greased tins. —Mrs. Annie Hendricks.

MARGUERITES.

1 lb. almonds.
1 lb. powdered sugar.
4 eggs.
Beat whites of three eggs and add sugar. Spread on snowflake crackers, chop almonds, add white of remaining egg; spread on iced crackers, put in pan and run in stove until a light brown.

DOUGHNUTS.

1 qt. flour.
2 heaping ts. baking powder.
2 eggs.
2 cups sugar.
1 cup milk with pinch of salt.
Mix flour and baking powder; beat eggs with sugar, add milk, then flour; any flavoring desired. Leave out a little flour to roll out cakes; cut and fry in deep fat.

SWEET WAFERS.

5 eggs.
1 light cup sugar.
1 Ts. butter.
4 light Ts. flour.
Flavor to taste.
Beat sugar and yolks of eggs light; then add well whipped whites and the flour gradually; last melted butter and flavoring, and cook in wafer irons.
—Annie Dennis' Cook Book.

COCOA TEA CAKES.

Cream a scant ½ cup butter and beat into it gradually 1 cup sugar. Then beat in 3 eggs singly until this mixture is light and smooth; add ½ cup milk; 1 2-3 cups flour sifted with 2 ts. baking powder and ¼ cup cocoa. Beat well and bake in moderate oven in layers or muffin tins. Nuts may be added. — Mrs. Marable.

ALMOND MACAROONS.

½ lb. blanched almonds.
1 cup white sugar.
Whites of 2 eggs.
Blanch the almonds and pound them to a paste, add sugar and whites of eggs well beaten. Work the mixture together with back of spoon, then roll with hands into balls the size of nutmegs; dust fine sugar over them, lay on greased paper at least 2 inches apart and bake in slow oven.
—Mrs. Will Stringer.

DROP CAKES.

3 eggs.
1 cup sugar.
1½ cups flour.
1 ts. baking powder.
1 ts. vanilla or lemon.
Beat whites until stiff, add yolks and continue beating until well blended; add sugar, then flour and

baking powder, then flavoring. Drop with a teaspoon on buttered tins. Bake in quick oven. When cool put together with icing of any kind.

—Mrs. Carl Cartwright, Athens.

LOVE KNOTS.

1 egg.
2 Ts. sugar.
4 Ts. Cream.

Enough flour to make a dough; a little salt. Cut thin and tie in knots; fry in boiling lard.

—Miss Maggie Ray, Roanoke.

OAT MEAL COOKIES—NO. 1.

¾ cup lard.
1 cup sugar (cream together).
4 Ts. sweet milk.
2 eggs, well beaten.
2 cups oatmeal.
2 cups flour.
½ ts. each cloves and cinnamon.
1 ts. baking powder sifted in flour.
1 cup chopped raisins.
½ cup chopped nuts.

Mix all and make balls the size of small marble, and bake in moderate oven. Place 2 inches apart, as they spread. —Mrs. C. W. Stringer.

—Miss Rutelia McMillan.

OAT MEAL COOKIES—NO. 2.

2½ cups oatmeal, dry.
3½ cups flour.
2 cups sugar.
1 cup currants.
½ cup black walnuts.
1 cup butter or lard.
½ cup water.
2 eggs.
1 heaping ts. baking powder.
Use vanilla flavoring.

Cream butter and sugar together and add well-beaten eggs, oatmeal, currants and flour, then water with dissolved baking powder. Drop with teaspoon into greased pan and bake in very hot oven.

—Mrs. Josie Bowie.

FILLINGS.

BOILED ICING—NO. 1.

Whites of 2 eggs beaten stiff.

1½ cups sugar, boiled with ½ cup water till it threads and seems slightly brittle. Then add this to the beaten whites, beating fast; also a good pinch of tartaric acid.

—Miss Amelia McMillan.

BOILED ICING—NO. 2.

Boil 1 cup sugar and ½ cup water until it ropes when dropped from fork. Pour gradually over stiffly whipped whites of 2 eggs and beat hard. Add flavoring and use at once.

—Mrs. Tucker, Roanoke.

CARAMEL CAKE FILLING.

2 cups sugar well moistened with sweet milk.
Ts. butter.

Put 1 cup sugar on stove to brown, and at the same time let the 2 cups with the butter boil; then mix it thoroughly, and when it ropes take off. Beat well and spread between layers.

—Mrs. J. B. White.

CHOCOLATE FILLING—NO. 1.

1 cup sugar.
1 ts. flour.
1 egg.

Enough cream or milk to moisten lump of butter (good size); enough chocolate or cocoa to make desired color. Put on in double boiler and let sugar dissolve before boiling. When done, beat until ready to spread.

—Mrs. C. F. Avery.

CHOCOLATE FILLING NO. 2.

Whites of 2 eggs beaten to a stiff froth.

2 squares of bitter chocolate in a cup set in a vessel of hot water to dissolve.

1½ cups sugar, with ¼ cup of water.

Cook until it begins to string; pour the boiling syrup over the beaten whites of eggs slowly, beating rapidly, add last the melted chocolate, beating all the while; when smooth and almost cold, spread between layers. A success. —Mrs. W .R. McCary.

CHOCOLATE MIXTURE—NO. 3.

5 heaping Ts. grated chocolate.

5 Ts. cream or sweet milk.

1 cup pulverized sugar and 1 egg well beaten.

Stir the ingredients over the fire in a double boiler until thoroughly mixed, and it begins to thicken. Then take off the fire and beat it in the same vessel you cook it in until it begins to get cool, then flavor with vanilla and spread between the cakes.

—Miss Ran Welch.

FILLING FOR WHITE CAKE—NO. 1.

½ lb. butter.
½ dozen eggs.
2 lbs. raisins, seeded.
½ lb. citron, cut fine.
1 Ts. of all kinds of spices.

Beat eggs separately and mix all together. Cook over steam.

—Mrs. Friedberger.

FILLING FOR WHITE CAKE—NO. 2.

½ lb. sugar.
½ lb. butter.

Cook together for a few minutes, then add the yolks of 5 eggs well beaten, and ½ lb. English walnuts, ½ lb. almonds, ½ lb. citron, ½ lb. raisins, the nuts well beaten up; 1 grated cocoanut. Cook all together and thin with the milk of cocoanut; add the cocoanut last. —Mrs. E. B. Wren.

LEMON FILLING—NO. 1.

2 cups sugar
2 eggs.
1 Ts. cornstarch or flour.
1 Ts. water.
1 ts. butter.
Grated rind and juice of 2 lemons.

Cook in double boiler; when thick enough remove from stove and beat until cool enough to spread between layers. Delicious.

—Mrs. W. R. McCary.

LEMON FILLING—NO. 2.

4 eggs.
2 lemons.
1 Ts. butter.
¾ cup sugar.

Beat whites and yolks separately. To the yolks add sugar, grated rind and juice of lemons, and butter, and lastly add whites, mixing thoroughly. Cook in double boiler until thick enough to spread on cake. Fine for orange or pineapple filling.

—Miss Lucy Hancock.

MARSHMALLOW ICING.

2 cups sugar.
1 cup water.
½ lb. marshmallows.
Small pinch salt.
½ ts. vanilla.
2 eggs, whites.

Boil the sugar, water and salt together until the mixture ropes; just before removing from the fire, stir in the marshmallows and vanilla. Pour the above over the well-beaten whites and beat all together until creamy.

—Mrs. H. L. Wynn.

ORANGE FILLING.

1 orange (juice and ¼ grated rind).
1½ cups sugar.
2 eggs (yolks).
1 ts. butter.

Mix all together, cook to thick jelly; use yellow icing for top.

—Miss Esther Barfield.

PINEAPPLE FILLING.

1 small size can grated pineapple; strain through a coarse seive, so as to get all the juice, or as much as possible. Beat 8 egg yolks with 1 cup sugar, and 2 Ts. butter; put into a double boiler over a hot fire, and stir occasionally until the butter is melted. Then add the pineapple juice and cook until quite thick, still stirring frequently. Remove from fire and when perfectly cold put in what is left of the pineapple. Spread thickly between layers and ice.

—Miss Wilcox.

VELVET FILLING.

3 cups sugar.
1 cup butter or less.
1 cup sweet milk.
1 teaspoon vanilla.

Cook until it begins to string (do not stir while cooking). Remove from stove and beat until it creams and spread between layers. A delicious filling—try it. —Mrs. H. J. McCary.

CANDY.

BURNT CARAMEL CANDY.

2 cups sugar.
1 cup sweet milk.
Tablespoon butter.

At the same time this is put on to cook, put 1 cup sugar in a small pan and let it melt and brown. Add to the other and let cook till it ropes. Beat until cool, pour out and cut in squares.

CHOCOLATE FUDGE.

2 cups sugar.
1 cup sweet milk.
Tablespoon butter.
½ cake chocolate.

Cook till it ropes. Beat till cool; cut in squares.

—Miss Mary Williams.

CHOCOLATE CREAM NUTS.

These candies are not cooked.

Mix 1 lb. confectioner's sugar, 2 teaspoons cold water, 1 teaspoon vanilla, white of 1 egg. Beat stiff and work to a stiff dough; shape in little balls, dip in melted chocolate and press on halves of English walnuts.

—Mrs. Marable.

CARAMEL NUT.

4 cups sugar.
2 cups sweet milk.

Put on to boil; melt 1½ cups sugar and stir into the other; add butter size of walnut; when sufficiently cooked, take from fire and add 1 cup pecan meats. Do not cook too long, but remove from fire and beat a long while. —Mrs. Marable.

CHOCOLATE CARAMELS.

Scrape fine or grate four squares of chocolate into 1 cup of milk. Set to boil, and when chocolate is entirely melted, add 1 cup Karo syrup, 1 cup brown sugar, heaping teaspoon butter, and vanilla extract; chopped nuts may be added. Pour into buttered pan to harden and mark in squares when cool. —Mrs. W. Z. Jackson.

CLUB CANDY.

3 cups granulated sugar.
1½ cups milk.

Cook, stirring constantly, until a little dropped into water forms a soft ball. Take from fire and stir in 6 marshmallows cut in pieces, 1 cup grated cocoanut, ½ cup seeded raisins, ½ cup nuts finely chopped. Pour in buttered tins and cut when cold.

—Mrs. Marable.

COCOANUT FUDGE.

1 lb. light brown sugar.
5 tablespoons sweet milk.
1 tablespoon butter.

Cook about five minutes; remove from fire, beat until creamy; add 1 package shredded cocoanut, 1 teaspoon flavoring to taste. Pour on tins to cool. —Mrs. Marable.

COCOANUT CANDY.

The sugar for making this candy is called Four X Sugar; written thus: XXXX. Sift 5 lbs. sugar, mix with the sugar 1 grated cocoanut. Stir into the sugar and cocoanut the white of 1 egg, add flavoring, coloring, and last pour into the mixture enough cocoanut milk to make a stiff dough. Sometimes instead of the cocoanut milk, use sherry wine. The dough should be soft enough to shape in small pieces rolled into shape, and a nut placed on either side completes the manufacture of this candy. Dates can be seeded and a nut and candy put into the opening.—Mrs. C. H. Michael.

DIVINITY FUDGE.

2½ cups sugar
½ cup Karo corn syrup.
½ cup boiling water.
Whites of 2 eggs, beaten stiff.
1 teacup nut meats.
1 teaspoon vanilla.

Cook sugar, glucose and water until it begins to thicken; take from fire and slowly beat in eggs; add nuts and pour out; when cool, cut.

—Miss Mary Williams.
Mrs. Marable.

HEAVENLY CANDY.

3 cups sugar.
1 cup Karo syrup.
½ cup water.

Let this cook until it ropes from the spoon. Have whites of 2 eggs well beaten. Pour the candy in gradually and beat constantly; add a teaspoon vanilla; when cool pour out and cut in squares. Don't spread too thin.

—Miss Mary Williams.

MARSHMALLOW FUDGE.

½ teaspoon vanilla.
3 cups sugar.
1 cup milk.
1 tablespoon butter.
¼ block chocolate.
½ lb. marshmallows.
1 pinch salt.

Put sugar, milk, butter and chocolate on to cook; let boil until it forms a ball when dropped in water; then remove from fire and beat in marshmallows one at a time, until perfectly smooth. Pour in buttered dish and cut in squares as soon as it begins to harden. — Mrs. C. W. Stringer.

PEANUT BRITTLE.

2 cups sugar.
1 cup nuts.

Stir sugar over a slow fire; just the minute it is free from lumps, pour in the chopped nuts and turn out immediately on buttered slab. 1 Ts. butter added just before adding nuts.

—Mrs. Graham.

PEANUT BUTTER FUDGE.

2 cups sugar.
½ cup sweet milk.
10 cent jar peanut butter.
2 tablespoons chocolate.
¼ lb. butter.
1 teaspoon vanilla.

Put sugar, milk, chocolate and butter into sauce pan and cook for a few minutes; take from fire and beat in peanut butter and vanilla. Pour out to cool. —Mrs. Will Northern.

PEPPERMINTS.

1 cup sugar.
½ cup boiling water.
Pinch cream of tartar.

Boil until it comes to short hair when dropped. 10 drops oil of peppermint; beat till it creams and then drop on oiled paper.

—Mrs. G. T. McElderry.

PUFFED RICE CANDY.

1½ cups sugar.
1 cup molasses.
1 large tablespoon butter.
1 tablespoon vanilla.

Cook till it ropes. Pour this over 1 box puffed rice, mix well, put out on block and mash out thin; cut in long blocks. —Miss Mary Williams.

PULLED CANDY.

2 cups sugar.
1 cup water.
1 Ts. butter.

Put all in a pan together and stir until the butter melts and it begins to get hot. But do not stir any more. When it is cooked enough to pull, pour on a greased marble slab; take a knife and turn the edges to the centre, as it cools quickly on the outside. As soon as it is cool enough to handle, take all up at one time and pull until light and porous. Pull out on a cloth on a table, and let it stand until it creams. —Mrs. Ran Welch.

WHITE TAFFY CANDY.

5 lbs. sugar.
¼ lb. butter.
1½ oz. parafine.
1 level ts. cream of tartar.
1 ts. of any desired flavor.

About 1½ pts. water should be poured in the vessel that the candy is to be cooked in, and the sugar poured in to the center; stir very slowly until it begins to boil. Add butter and extract just before taking off. It is done when it brittles in cold water. This same recipe may be used to make good molasses candy by using 3 lbs. sugar and 2 lbs ribbon cane syrup.

—Mrs. W. B. Hardin,
Mrs. W. F. Slaughter.

CATSUP AND SAUCES.

CHILLI SAUCE—NO. 1.

12 large ripe tomatoes.
4 large onions.
4 green peppers.
1 Ts. salt.
4 Ts. sugar.
2 cups vinegar.

Chop onions and tomatoes together fine. Simmer 2 hours. Run through sieve. Mix all ingredients and spices. Let boil 5 minutes. Pour in bottles and seal immediately. Strained for tomato catsup.

—Mrs. J. B. Graham.

CHILLI SAUCE—NO. 2.

Strained for tomato catsup.
2 gals. tomatoes.
1 qt. onions.
4 cups sugar.
4 cups vinegar.
4 teaspoonfuls mixed spices.
1 teaspoon celery seed.
½ cup salt.
1 bottle pepper sauce.

Chop onions and tomatoes together fine. Mix all ingredients and spices. Boil three or four hours; pour in bottles and seal immediately.

—Mrs. C. H. Michael.

CHILLI SAUCE—NO. 3.

18 ripe tomatoes.
1 onion.
1 cup sugar.
3 green peppers.
1 ts. each allspice, cinnamon, cloves, salt.
Vinegar to taste—about 1 pt.

—Mrs. P. S. Williams.

CHILLI SAUCE—NO. 4.

1 qt. tomatoes.
2 green peppers.
2 medium sized onions.
1 Ts. sugar.
1 ts. salt.
1 ts. cloves.

1 ts. cinnamon.
1 cup vinegar.
Salt and pepper to taste.

Put onions and peppers through chopper, scald five minutes in boiling water; add tomatoes; cook slowly for half hour; add spices and bottle while hot. —Mrs. J. B. White.

GREEN PEPPER AND TOMATO SAUCE.

Cut up into small pieces 6 tomatoes, 3 green peppers and 3 onions. Into this mix ½ cup vinegar, 1 ts. sugar, salt, pepper and a pinch of Cayenne pepper. A small piece of butter may be added. This is very nice served with vegetables.

—Mrs. L. J. McConnell.

PICKLES.

CHOW CHOW.

1 gal. cabbage.
½ gal. green tomatoes.
1 qt. onions.
1 pt. green pepper.
All finely cut and well mixed.
4 Ts. mustard.
2 Ts. salt.
2 Ts. vinegar.
2 Ts. cloves.
2 Ts. cinnamon.
1 Ts. celery seed.
1½ lbs. sugar.
½ gal. vinegar.
Boil thirty minutes.

—Mrs. J. L. Porter.

HAYDEN SALAD (UNCOOKED) OR CHOW CHOW.

Take 3 medium sized cabbages, cut them very fine; 1-3 the quantity of sweet pepper, 1-3 onions, 1-3 cucumbers, 1-3 green tomatoes; cut them all very fine; salt them and let stand 24 hours; then squeeze water from them. Take 4 ts. white mustard seed, 2 teaspoons ground mustard, 2 ts. black pepper, 2 ts. sugar, 1 ts. mace. Mix all together with vinegar; put in jar and cover with vinegar.

—Mrs. Z. H. Clardy.

OLD VIRGINIA MIXED PICKLE.

1 gal. chopped (or ground) cabbage.
½ gal. chopped green tomatoes.
1 pt. green peppers (sweet).
½ doz. hot green peppers.
6 onions.
1½ cups brown sugar.
½ gal. vinegar.
2 Ts. each of celery seed, white mustard seed and ground cinnamon.
2 oz. tumeric.
1 box ground mustard.
4 Ts. ginger.
2 cups salt.

Layer of vegetables and layer of salt; let stand over night; in the morning pour over it boiling water enough to cover and let stand two hours; press dry in a colander. Mix all ingredients and cook 30 minutes.

—Mrs. E. G. Stringer.

UNIVERSAL PICKLE.

1 gal. vinegar.
1½ lbs. sugar.
1 box mustard.
1 pt. salt.
1 cup onions chopped.
2 oz. tumeric.
2 oz. cloves, spice and mace, each.
6 pods pepper.
1 pt. horse radish.

Gather vegetables (any knd of vegetables that will pickle) from day to day, and put in the above. Ready for use in six weeks.

—Mrs. E. G. Stringer.

PINEAPPLE SWEET PICKLE.

(A Relish.)

Peel, cut up into quarters, then slice real thin, leaving core. Put into an earthen dish a layer of pineapple and a layer of sugar, and a layer of pines thus, until you have what you care to use. Let stand over night. In the morning put all into a granite pan and cover with vinegar, to which the usual spices have been added, tied up in a cheese cloth bag. Boil for about thirty or forty minutes. They are ready for use at once when cool. It does not do in a very warm climate to put up many at a time, as the pines are so full of alcohol that they become intoxicating after about three months. —Mrs. W. T. Watters.

SWEET PICKLES.

To make sweet pickles from any kind of fruit—peaches, apples, etc.: 8 lbs. fruit, 3 of sugar, 1 qt. good vinegar, ½ ts. cloves, ¾ ts. cinnamon. Mix all together and stew until done. Then take out the fruit and stew the syrup to proper consistency.

—E. J. Hogan.

TOMATO AND RAISIN PICKLE.

1 gal. green tomatoes.
1 lb. raisins.
1 qt. vinegar.
3 cups sugar.
Spices to taste.

Slice tomatoes and sprinkle with salt; let stand two hours; drain and rinse well. Put in a vessel and add vinegar, sugar, spices; cook until tender; then add raisins and cook ten minutes. Put in jars and seal. (Very nice.) —Mrs. W. R. McCary.

TOMATO PICKLES.

1 peck green tomatoes, sliced.
6 large onions.
1 teacup salt; put on near night; drain thoroughly.
2 qts. vinegar.
2 lbs. sugar.
½ lb. white mustard seed.
2 Ts. cinamon.
2 Ts. ginger.
2 Ts. ground mustard.
1 ts. Cayenne pepper.

Cook all together and cook fifteen minutes. —Mrs. James Horton.

SWEET TOMATO PICKLE.

Take 5 lbs. sliced green tomatoes, sprinkle with salt and let stand all night; then take out of the brine, rinse off and boil in enough weak vinegar to cover and a small piece of alum for ten minutes; then take from the fire. Make a syrup of 3 lbs. of sugar and 1 qt. of vinegar and any spices that you wish. Then add the tomatoes to this, together with 2 lbs. raisins; boil until the tomatoes are clear and raisins are all puffed.

—Mrs. J. F. Klein.

WATERMELON PICKLE.

7 lbs. of fruit.
3 lbs. sugar.
Vinegar enough to cover fruit.
Allspice and cinnamon to taste.

Boil the fruit in weak alum water until tender. Cover with grape leaves. Boil in vinegar, sugar, etc., several mornings.

—Miss Amelia McMillan.

WATERMELON RIND PICKLE.

7 lbs. watermelon rind.
2 lbs. white sugar.
1 qt. vinegar.
Spices to taste.

Add 1 Ts. alum to 2 qts. water. Boil the rind in this until a straw will stick through easily. Pour off the water and add sugar, vinegar and spices, and boil twenty minutes.

—Miss Caro Jackson.

WATERMELON SWEET PICKLES.

1 gal. rind.
2 teaspoons salt.
Enough vinegar to cover.
Boil until tender.

Syrup.

2 lbs. sugar.
1 pt. vinegar—no more.

Boil; then add rind. Add 1 lb. seedless raisins and boil ½ hour.

Spice.

1 tablespoon whole cloves.
1 tablespoon ground cinnamon.
A little stick of cinnamon.
1 tablespoon ground ginger.

—Miss May Easum,
Louisville, Ky.

ICE CREAM, ICES AND SHERBETS

ICE CREAM.

2½ qts. sweet milk.
2½ qts. cream.
2 teacups sugar.
2 Ts. gelatine.
A little pinch of salt.
1 Ts. vanilla.

This makes 1½ gallons after it has been frozen.

—Miss Amelia McMillan.

APRICOT CREAM OR PEACH CREAM.

1 qt. cream.
1 lb. sugar.
1 qt. apricots, or 1 pt. can.

Put half the cream on to boil; when hot add sugar and stir until dissolved; take from fire and add the rest of cream. When cold, freeze, and then add the mashed apricots; turn the crank rapidly for five minutes, and then pack. If preferred, peaches may be used. —Mrs. Rorer.

BISQUE ICE CREAM.

1 qt. cream.
¼ lb. macaroons.
2 lady fingers.
½ lb. sugar.
4 kisses.
1 ts. vanilla.

1 ts. caramel.

Pound macaroons, kisses and (stale) lady fingers through a colander. Put 1 pt. cream on in double boiler; add to it the sugar; stir until dissolved. Take from the fire and when cool add remainder of cream and freeze. When nearly frozen add vanila, caramel and pounded cakes, and (if you use it) 5 Ts. sherry. Beat until perfectly smooth and freeze hard. —Mrs. Rorer.

BURNT ALMOND ICE CREAM.

1 qt. milk.
1 pt. cream.
1 1-3 cups sugar.
2 Ts. flour.
Pinch salt.
2 Ts. sherry or any wine.
I ts. vanilla.
½ lb. almonds.

Put milk on with 1 cup sugar on stove; in a pan let 1-3 cup sugar brown; then add the hot milk and dissolve, adding the flour made into a paste. Strain and set aside to cool. When ready to freeze add vanilla and wine. After milk is chilled add pt. of cream and almonds, blanched, browned and beaten fine.

—Mrs. W. L. Northen.

CARAMEL ICE CREAM.

½ cup sugar.
1 cup cream.
1 qt. milk.
1 egg.
½ ts. salt.
2 Ts. vanilla.
½ cup burnt sugar.

Prepare same as for vanilla cream except to burn sugar and add to hot custard.

VANILLA ICE CREAM.

2 cups scalded milk.
½ ts, salt.
1 Ts. flour.
1 qt. thin cream.
1 cup sugar.
2 Ts. vanilla.
1 egg.

Mix flour, sugar and salt; add egg slightly beaten and the milk gradually; cook over hot water twenty minutes, stirring constantly. When cool add cream and flavoring and freeze.

COFFEE ICE CREAM.

1 qt. thin cream.
1 cup sugar.
4 Ts. good coffee.

Place sugar, cream and coffee in double boiler and heat over hot water. Strain, cool and freeze.

CZARINA CREAM.

Soak ¼ box gelatine in ¼ cup of water for fifteen minutes; dissolve by placing cup in pan of boiling water. To 1 pt. cream add 1-3 cup of sugar and 1 ts. vanilla, ½ ts. rosewater and the gelatine. Add enough green coloring to tint delicately. When the cream begins to stiffen add ¼ lb. blanched almonds; place in mold and pack wth ice and salt. When frozen, serve.

FROZEN VELVET.

1 cup water.
1 cup sugar.

Boil to a syrup. When cool add the well-beaten whites of 5 eggs. Beat this mixture until thick; add slowly 1 cup orange juice, juice of 1 lemon and 1 ts. extract, beating all the time. Fold in lightly 1 pt. of whipped cream and freeze.

—Mrs. W. F. Slaughter.

LEMON CREAM.

1 qt. cream.
1 heaping cup of sugar.
Juice of 2 lemons.
Juice of 1 orange.
Grated rind of 2 lemons.

Mix sugar, juice and rind of lemons and juice of orange; stand in a cool place 1 hour; scald the cream and let cool. When cold freeze the cream till mush; then add sugar, lemon, orange, etc. Turn rapidly for a few minutes and pack. —Mrs. Rorer.

STRAWBERRY ICE CREAM.

3 pts. cream.
2 cups sugar.
2 boxes berries.
Few grains of salt.

Wash and hull berries, sprinkle with sugar and let stand two hours. Run through strainer. Freeze cream to consistency of mush, add berry juice gradually and finish freezing.

—Mrs. Marable.

PINEAPPLE CREAM.

1-3 box gelatine.
½ cup cold water.
1 cup grated pineapple.
2-3 cup sugar.
juice of ½ lemon.

1½ cups double cream.
1 doz. candied cherries chopped.

Soften the gelatine in cold water, scald the pine apple with the sugar. Add gelatine and lemon juice. Cool the mixture and beat in the cream whipped a little at the time until thoroughly mixed. Chill enough to hold shape and serve. If desired, slices of pineapple, nuts or cherries may be used to decorate.

APRICOT ICE.

1 can of apricots.
5 oranges.
2 lemons.
Whites of 4 eggs.
2½ cups sugar.
1 qt. water.
1 qt. of cream.

The apricots, oranges and lemons are pressed through a sieve; then boil the sugar and water to a syrup and allow to cool. Mix the fruit and syrup and add the stiffly beaten whites of the eggs. After this start to freeze; add the cream and freeze until almost solid; remove the dasher and pack. This makes one gallon.

—Mrs. W. T. Watters.

BANANA SHERBET.

Boil 1 pt. each sugar and water ten minutes; stir hot into the beaten whites of 2 eggs; add ½ cup lemon juice and 6 mashed bananas. Strain and when cool freeze.

—Mrs. Rorer.

GINGER ICE.

2 cups sugar.
1 cup lemon juice.
1 qt. water.
½ cup preserved ginger.
½ cup ginger syrup.

Boil the sugar and water; add the lemon juice, ginger (not the crystalized) cut in small pieces, and the ginger syrup; cool and freeze.

—Mrs. Rorer.

ORANGE ICE.

12 large jucy oranges.
1 lb. sugar.
1 qt. water.

Put the sugar and water on to boil; chip the yellow rind of 3 oranges and add to the syrup and boil for five minutes; stand away to cool. Add the juice of the oranges to the syrup and freeze.

ORANGE SHERBET.

Take 1 dozen large oranges, 4 lemons; squeeze out the juice, and to this add 2 qts. water and sweeten to taste. Place in freezer, and when partly frozen add 1 pt. cream. Mix well and freeze.

—Mrs. J. F. Klein,
Mrs. L. J. McConnell.

PINEAPPLE SHERBET—NO. 1.

2 qts. water.
3 cups sugar.
Grated pineapple. 1 can
~~1 can strained~~ fruit acid. 5 tea S
~~5 ts.~~ lemon. 1
Whites of 4 eggs.

Mix and freeze, adding the beaten whites when partly frozen.

FRUIT ACID.

Water, 1 pt.
Citric acid, 4 oz.
Mix and bottle for use as needed.

—Mrs. W. F. Slaughter.

PINEAPPLE SHERBET—NO. 2.

1 ~~cup~~ can pineapple.
½ doz. lemons.
½ box gelatine.
2 cups sugar.
Water enough to make 1 gallon.

After squeezing juice from lemons cover the rinds with boiling water; after they have soaked five minutes strain off the water; then add gelatine to it. When the gelatine has dissolved add it to the juice, sugar and pineapple. Add the water and freeze it.

—Miss Mel Smith.

RASPBERRY GRANITE.

1 qt. red raspberries.
1 qt. water.
Juice of 1 lemon.
1 lb. sugar.

Add sugar to lemon and juice of berries; let stand for an hour; mash and add water and freeze. When almost hard add berries and pack. Serve in glasses.

—Mrs. J. B. Graham.

STRAWBERRY ICE.

4 cups water.
1½ cups sugar.
2 cups strawberry juice.
1 Ts. lemon juice.

Make a syrup by boiling water and sugar twenty minutes; add strawberry juice; cool; strain; add lemon juice and freeze.

PINEAPPLE ICE.

1 pt. pineapple grated or chopped.
1 pt. sugar.
3 cups water.

Mix well together and freeze. When nearly frozen add beaten whites of 2 eggs; freeze till stiff; remove dasher, pack and let stand two hours.

—Mrs. Rorer.

PARFAIT.

MAPLE PARFAIT.

6 eggs.
1 cup maple syrup.
1 pt. cream whipped.

Beat the eggs well; then add maple syrup; place the mixture in a double boiler and stir until the eggs thicken and coat the spoon; turn in bowl and whip until cool. Now add the cream whipped stiff and freeze.

—Mrs. C. C. Bass.

MARASCHINO PARFAIT.

Cook 1 cup sugar and ½ cup water till it spins; pour gradually into stiffly beaten whites of 3 eggs; beat thoroughly and cool. Cut 1 cup Maraschino cherries in halves and roll in sugar. Beat 3 cups heavy cream stiff; reserve 1 cup and stir the rest into the egg mixture; add cherries; put in mold and pack with salt and ice for four hours; after two hours draw on the water; pack again. Garnish with orange sauce.

ORANGE SAUCE.

Beat the yolks of 3 eggs and ½ cup sugar till light; add juice of 1 orange and cook in double boiler until it commences to thicken. Cool and fold in 1 cup whipped cream.

—Mrs. C. W. Stringer.

SUNSHINE PARFAIT.

1 pt. whipped cream.
1 Ts. orange juice.
I cup sugar.
¼ cup boiling water.
Yolks of 3 eggs.

Boil the sugar and water to thread degree. Pour in a fine stream on the beaten eggs. Return to the fire and cook over hot water until the mixture coats the spoon. Beat till cold and add flavor and cream beaten solid. Let stand packed in ice and salt two hours (or until needed). Beat whites stiff and fold into the rest.

—Mrs. A. F. Brannon.

CHEESE.

CHEESE BALLS.

Mix together 1½ cups America cheese, ¼ ts. salt and paprika. Beat whites of 3 eggs stiff and add. Roll in sifted cracker crumbs and fry in deep hot cottolene a delicate brown color. It takes about one minute. Drain on soft paper and serve at once with green vegetable salad.

—Mrs. H. F. DeB.

CHEESE BALLS.

Take ½ lb. cheese, 4 Ts. cream, dash of Cayenne pepper, a little salt, dash of mustard; mix ½ pt. ground peanuts; make into balls and roll in peanuts.

—Miss Irene Ivey.

CHEESE FONDU.

2 cups milk, with a pinch of soda stirred in.
1 cup very fine, dry bread crumbs.
½ lb. dry cheese.
4 beaten eggs.
1 level Ts. melted cottolene.
Pepper, salt and a pinch of mace.

Soak the crumbs in the milk; beat the eggs, cottolene, seasoning; lastly the cheese. Butter a pudding dish, put in the mixture, strew top with fine crumbs, and bake covered ½ hour; then brown quickly. Eat soon, as it will fall when cool.

—Marion Harland.

CHEESE PUFF.

6 tablespoons grated cheese.
1 tablespoon butter.
2 tablespoons flour.
½ pt. sweet milk.
5 eggs.
Salt and pepper to taste.

Melt butter in sauce pan over the fire; stir in flour and milk and cook one minute. Take from fire and add salt and pepper and beaten yolks of eggs. Just before baking fold in the whites of eggs, which have been beaten until stiff. Bake in moderate oven for twenty minutes.

—Mrs. W. L. Dumas.

CHEESE STRAWS—NO. 1.

Sift 1 cup flour; mix 4 ts. Messon s Snowdrift oil, stirring with fork. Add

1 cup grated cheese. Season with salt and Cayenne. Add 3 Ts. cold water. Roll and cut in thin, narrow strips. Bake in hot oven.

—Miss M. W. Chewning, Roanoke.

CHEESE STRAWS—NO. 2.

8 spoonfuls flour.
8 spoonfuls grated cheese.
2 spoonfuls butter.
1 egg.
Salt and pepper to taste.
Roll thin, cut in strips and bake in quick oven. —Miss Joiner.

CHEESE SOUFFLE—NO. 1.

Cover bottom of a greased baking dish with slices of buttered bread, crust removed; add layer of grated cheese, another layer of bread; then last add cheese. Pour over bread and cheese three well-beaten eggs, added to a generous pt. of sweet milk; salt and pepper to taste. Let entire mixture stand for at least one hour before baking. Bake in a moderate oven about forty minutes.

—Mrs. J. B. Woodward.

CHEESE SOUFFLE—NO. 2.

Make a cream dressing of 1 cup of milk and 3 Ts. butter, blended with 3 Ts. flour; let boil up once and a minute longer; remove from fire; then stir in 1 cup of grated cheese and the beaten yolks of 3 eggs. Season with salt, pepper and a very little mace; fold in the whites of the eggs whipped firm; turn into a buttered ramequin; let stand in a quick oven until risen and browned. Serve immediately.

—Mrs. C. C. Witson.

SCALLOPED CHEESE.

Place in a baking dish a layer of fresh oyster crackers, then one of grated cheese, a little butter, then crackers, cheese, etc. Pour over this enough sweet milk to cover and bake twenty minutes.

—Miss Maggie Ray, Roanoke.

MACARONI.

Boil macaroni until tender, add ½ can tomatoes, with a bit of soda added. Mix and add salt and pepper; make one layer of this and one of grated cheese, etc. Pour over this 1 cup pure cream.

—Mrs. H. F. DeB.

CHEESE TOAST.

Crumb 3 biscuit on slices of light bread into a baking dish. Break over ¼ lb. fresh cheese; pour over it 1 cup boiling water slightly salted, and bake quickly. —Mrs. Marable.

MOCK MACARONI.

Take cold biscuit or lightbread crumbs. In a buttered pan put a layer of crumbs, pepper, salt and butter to taste; then a layer of cheese; use alternate layers of crumbs and cheese until the pan is full; let cheese be on top. Then fill the pan with sweet milk; let set until crumbs are soaked. Bake in hot oven.

—Mrs. L. L. Brothers.

SPAGHETTI AND CHEESE.

Cook the required amount of spaghetti until tender; mash well in cold water; put alternate layers of bread, spaghetti and cheese in a baking dish. Pour over this an egg beaten with 1 cup sweet milk. Dot the top with pieces of butter and set in the oven until brown. —Mrs. Effie B. Gay.

MACARONI, CHEESE AND TOMATOES.

½ lb. breakfast bacon diced; cook with 1 large onion chopped fine. One 3 lb. can tomatoes run through colander; mix, season with salt and pepper. Cook 1 hour. Cook macaroni until tender in salt water. Use in alternate layers with the above, and use grated cheese if desired.

—Mrs. L. W. Clardy.

BAKED POTATOES WITH CHEESE.

Divide a hot baked potato in halves the long way; lay in a slice of cheese same size and 1-3 inch thick; put together and press slightly and cover with napkin; by the time it is served cheese will have softened and make a savory addition to the potato.

—Mrs. Lincoln.

RICE CROQUETTE AND CHEESE SAUCE.

3 Ts. rice.
1½ cups milk.
2 dashes red and 2 of white pepper.
1 Ts. parsley.
2 Ts. chopped cheese.
½ ts. onion juice.
1 ts. salt.
Cook rice and milk in double boiler

until tender; add cheese; stir until it melts; then add other ingredients. Stand aside to cool.

CHEESE SAUCE.

2 Ts. fine cheese.
1 cup milk.
½ ts. salt.
2 dashes red pepper.
1 Ts. flour.
1 Ts. butter.

Stir butter and flour; then cheese, etc. To 1 cup cheese sauce allow 4 hard boiled eggs (cut cross), and serve in hot cheese sauce.

DESSERTS.

CHARLOTTE—NO. 1.

Whip 1 qt. cream until light and fluffy; add whites of 6 eggs (beaten stiff), 1 cup sugar, ½ box gelatine, flavor with sherry wine and vanilla to suit taste. (Soak the gelatine in cold water until soft. Let it melt by beating until it is all dissolved. Pour gelatine gently into whipped cream, and beat five minutes. Then set away to congeal. —Mrs. J. W. Vandiver.

CHARLOTTE RUSSE—NO. 2.

2 tablespoons gelatine soaked in a little cold milk for two hours; 2 coffee cups of rich cream; 1 teacupful of milk; whip the cream stiff in a large bowl or dish; set on ice. Boil the milk and pour gradually over the gelatine until it dissolves; then strain; when nearly cold add the whipped cream, a spoonful at a time; sweeten with powdered sugar; flavor with extract of vanilla. Line a dish with lady fingers or sponge cake; pour in cream and set in cool place to harden.

—Mrs. C. H. Michael.

BURNT ALMOND CHARLOTTE.

1 cup sweet almonds, blanched and chopped fine; ½ box gelatine soaked in ½ cupful cold water; when sufficiently soaked, put 3 tablespoonfuls sugar into a sauce pan over the fire, and stir until it becomes liquid and looks darkened, add almonds and stir two minutes more; turn out on platter and set aside to cool; when cool break in a mortar, put in 1½ cups of milk and cook ten minutes. Now beat the yolks of 2 eggs with 1 cupful sugar, and add to the cooking mixture; add also the gelatine; stir until smooth and well dissolved; take from fire, set in ice water and beat until it begins to thicken, then add to that 2 quarts of whipped cream; turn the whole carefully into molds; set away on ice to become firm.

—Mrs. Lawrence Hubbard.

ORANGE CHARLOTTE—NO. 1.

1½ tablespoons granulated gelatine.
1-3 cup cold water.
1 cup orange juice and pulp.
1 cup sugar.
1 pt cream.
1-3 cup boiling water

Soften the gelatine in the cold water; pour the boiling water on it and stir until the gelatine dissolves. Strain this. Add the sugar and orange and dissolved sugar Pour this in a shallow dish and allow it to congeal until it is half as stiff as ordinary gelatine. Beat it until it is not lumpy, then fold in the cream, which should be whipped; put the mixture in wet molds and let it congeal. The above quantity will serve eight.

—Mrs. R. M. Henderson.

ORANGE CHARLOTTE—NO. 2.

Soak ½ box of gelatine in ½ cupful water one hour. Add ½ cupful boiling water; then add 2 cupfuls sugar, 1 of orange juice, and the juice of 1 lemon; strain and set in refrigerator to cool; when congealed into a soft jelly, whip the whites of 6 eggs beaten to a stiff froth, into the mixture. Beat the whole until it is so stiff that it will just pour into molds, and set aside to cool. —Mrs. W. F. Slaughter

CUSTARDS.

BAKED CUSTARD.

1 qt. milk.
1 cup sugar.
4 eggs.
Flavor to taste

Stir eggs and sugar till well mixed, then gradually stir in milk. Pour into cups, or put in pan, setting in shallow vessel of water, and bake in slow oven. —Mrs. E. B. Miller.

COCOANUT CUSTARD—NO. 1.

1 pt. milk.
2 eggs.
½ cup sugar.
½ grated nutmeg.
1 cup grated cocoanut.

Beat the eggs and sugar together until light, and then add the milk, nutmeg and cocoanut. Line two pie dishes with plain paste, fill them with this mixture and bake in quick oven for thirty minutes.

—Mrs. J. C. Rowe.

COCOANUT CUSTARD—NO. 2.

1 grated cocoanut.
3 eggs.
1 cup sugar.
1 heaping tablespoon butter.
The milk of the cocoanut.

LEMON CUSTARD.

2 cups sugar. / Ts. butter
4 teaspoons flour.
Mix with sugar.
2 teacups boiling water.
Grated rind and juice of 2 lemons.
Yolks of three or four eggs.

Put on stove and cook, stirring until thick. —Mrs. Luke Hancock.

EGG CUSTARD—NO. 1.

Yolks of 6 eggs.
1 cup sugar.
½ cup butter.

Beat well together, add 1 cup sweet milk; pour into custard pan and bake. Beat whites to a stiff froth; add ½ cup sugar; make a rich pastry. This makes two custards.

—Mrs. Hugh B. Brown.

EGG CUSTARD—NO. 2.

1 cup sugar.
2 eggs.
1 ts. flour.
½ ts. baking powder.
Flavor to suit taste.

Beat eggs light, then add sugar, butter, flour with baking powder.

J.S.

Pastry.

1 cup flour.
1 Ts. snowdrift.
1 pinch salt.
Mix with warm water.

—Mrs. Morris.

MOLASSES CUSTARD—NO. 1.

1 cup molasses.
1 cup sugar.
1 tablespoon butter.

Mix, set on stove and let come to a boil. Take off and let cool; add 5 eggs well beaten, ½ cup sweet milk; flavor with nutmeg. This makes 3 custards.

—Miss Amelia McMillan.

MOLASSES CUSTARD—NO. 2.

1 cup molasses.
1 cup sugar.
3 eggs.
1 cup sweet milk.
4 ts. flour mixed with some sugar, or 2 Ts corn starch.
Flavor with cinnamon or spice.

—Mrs. Duke Hancock.

PINEAPPLE CUSTARD.

4 eggs, yolks beaten with 1 cup sugar.
1 cup sweet milk.
1 Ts. butter.
A tablespoon flour mixed with a little of the milk.

Cook all together until thick enough, stirring all the time to prevent scorching. Last, add 1 can of minced pineapple, and cook a while longer. Put into a rich crust and bake. Use the whites beaten very stiff with sugar, and pile on top and brown. This makes two custards.

—Miss Mattie V. Middleton.

SNOW CUSTARD.

1 box gelatine.
4 lemons.
4 cups sugar.
Whites of 6 eggs.

Dissolve the gelatine in a pint of cold water, then add a pint of boiling water, the lemon juice and sugar; strain and set away to cool. When cool, add the whites of eggs beaten to a froth, stiff; beat the gelatine into the eggs one spoon at a time; beat one hour. —Mrs. Annie L. Hendricks.

SYRUP CUSTARD.

1 teacup sugar.
1 teacup New Orleans or Karo corn syrup.
4 eggs beaten separately.
2 Ts. butter.
1 ts. cinnamon.
1 or more of mace and 1 of cloves.
Bake in rich paste and frost.

—Mrs. W. C. Frazer.

PIES.

AMBER PIE.

1-3 cup sugar.
5 eggs, leaving whites for top.
1 cup cream.
1 cup blackberries.
Lump of butter size of an egg.
A pinch each of cinnamon, allspice and cloves.

Bake crusts and then cook custard until it thickens; pour in crusts; add beaten whites and set in stove to brown. —Mrs G. M. Marable.

BANANA CREAM PIE.

Beat 4 eggs, reserving the whites of 2 with half cupful of sugar until thoroughly mixed; then add a tiny pinch of salt and the pulp of two very ripe bananas pressed through a seive. Stir in 1 pint hot milk gradually so as not to cook the eggs; then add a few drops vanilla. Pour into a deep pie tin lined with rich pastry and bake in a moderate oven until the custard is firm in the center. When done, cover with a merengue made of the whites and 2 Ts. sugar, beaten stiff; set into a very slow oven to cook brown. —Mrs. J. B. White.

BUTTERMILK PIE.

Yolks of 2 eggs.
1 cup sugar.
1 cup thick buttermilk.
2 heaping ts. butter.
1½ Ts. corn starch.
1 ts. lemon extract.
Bake in a crust.

Beat the white with 2 Ts. sugar until stiff, spread over top of pie, return to oven and bake a delicate brown. This is a tried recipe, and it will puzzle Frank, John or Henry to tell it from lemon pie.

—"Henry's Wife."

CHOCOLATE PIE.

Yolks of 2 eggs, beaten light.
6 Ts. sugar.
4 Ts. grated chocolate.
2 Ts. corn starch.
2 cups water.

Cook until thick; add 1 ts. vanilla; pour the mixture into a crust already baked. Cover with the whites of 2 eggs whipped stiff with 2 Ts. powdered sugar and brown delicately in the oven. —Mrs. H. J. McCary.

CITRON PIE.

5 eggs.
1 cup sugar.
½ cup butter.
2 Ts. flour.
½ cup sweet milk.

Beat sugar and butter together, then add flour and yolks well beaten, then the milk. Slice citron and lay on the paste; pour custard over it and bake in moderate oven. When cold, whip the whites of 3 of the eggs to a stiff froth, adding by degrees 1 cup sugar. Pour this over the custard and bake about fifteen or twenty minutes in moderate oven until a light brown. This makes two plates.

—Mrs. B. B. Sims.

CREAM PIE.

Pour 1 pt. cream on 1½ cups sugar. Let it stand until the whites of 3 eggs are beaten to a stiff froth; add this to cream, and beat thoroughly; grate a little nutmeg over the mixture. 1 Ts. flour added to it will improve it very much. —Mrs. George McElderry.

CHOCOLATE PIE.

3 Ts. grated chocolate or cocoa.
1 cup milk.
1 ts. corn starch.
3 eggs.
4 Ts. sugar.
1 saltspoon salt.
1 ts. vanilla.

Mix chocolate, corn starch, salt and sugar together, then add milk, scalded, and stir until smooth and thick. Take from fire, add beaten yolks of eggs, and then cool. Add vanilla and beat up very light. Put into an already baked shell of pie paste and place in oven. When set, cover with meringue of the whites of the eggs and a little powdered sugar. Brown lightly for a moment in the oven, and serve hot or cold. —Mrs. C. S. Northen.

HARRIETTES.

Cut rounds from puff paste 1-3 inch thick; dip in ice water, and put 2 ts. of the following mixture (filling) on the rounds:

½ cup grated cocoanut.
½ cup chopped nuts.
½ cup chopped raisins mixed with the whites of 2 eggs beaten stiff.
1 Ts. cream
½ cup sugar.

Cover with rounds of pastry and pinch edges together. Brush the tops of tarts with beaten whites of egg, and

sprinkle very generously with chopped nuts. Bake in moderate oven until brown. —The Delineator.

LEMON CHOCOLATE PIE.

Part 1.

Grated rind and piece of 1 large lemon.
1 cup sugar.
Yolks of 3 eggs.
2 Ts. butter.
3 Ts. sweet milk.
2 ts. corn starch.
Beat all together and bake in rich crust.

Part 2.

1 Ts. butter.
1 cup sugar.
¼ cup sweet milk.
3 Ts. grated chocolate.
1 ts. vanilla.
Boil until thick; bake rich crust, pour on chocolate. Frost with the whites left from lemon pie beaten with 4 Ts. sugar; brown, set on top of lemon pie; cut through.
—Mrs. W. C. Frazer.

LEMON PIE.

5 eggs well beaten.
1 lb. sugar.
¼ lb. butter.
2 lemons.
3 Ts. lightly sifted corn meal.
1 Ts. flour.
Cream butter and sugar; add meal and flour; then grated peel and juice of 2 lemons; lastly, eggs, saving 3 or 4 whites for meringue. Pour into pie plates lined with nice pie crust which has been slightly browned. Bake until firm, and when nearly cold add meringue and brown. —Mrs. B. B. Sims

MOCK CHERRY PIE.

1 pt ~~straw~~ cran berries.
1 ~~ts.~~ cup raisins.
1 teacup sugar.
Put in stew pan with sufficient water to cook till tender, and then make as any other pie.
—Mrs. S. J. Johnson.

MASSACHUSETTS MOCK CHERRY PIE.

2 cups cranberries cut fine
2 cups seeded raisins cut fine.
2 cups sugar.
2 Ts. flour.
1 cup boiling water.
1 ts. vanilla.
Stir all together.
This makes two pies.

MOLASSES PIE—NO. 1.

1 cup sugar.
4 eggs.
1 Ts. butter.
Nutmeg to flavor.
Beat together and add 1 cup table syrup; also level Ts. flour to thicken. Beat hard and bake.
—Mrs. Tom Barnes.

MOLASSES PIE—NO. 2.

2 cups molasses.
3 eggs.
2 Ts. butter.
2 Ts. sweet milk.
2 Ts. flour.
Put molasses on stove and let come to a boil; take off and stir in butter. Mix milk, flour and eggs well beaten, and stir in molasses. Pour through a strainer on pastry and bake. This makes two pies. —Miss Ran Welch.

BUTTERMILK PIES.

2 cups buttermilk.
3 eggs.
2 cups sugar.
2 Ts. butter.
2 Ts. flour.
Mix all well together and bake on pastry. —Miss Ran Welch.

PINEAPPLE PIE.

Bake your crust. Take for one pie, 2 small sized apples, peel, slice up in chopping bowl, and then chop real fine. Put chopped pineapple in a sauce pan and almost cover with water; add about 1½ cups sugar; let boil until it has a transparent look. Stiffen (not too stiff) with corn starch stirred in a little water. Take off the stove and add the beaten yolks of 2 eggs; stir this quickly into the custard and add a pinch of salt. Put into crust, and a meringue made from the whites, and return to oven to brown lightly. —Mrs. W. T. Watters.

PUMPKIN PIE.

First stew pumpkin (or kershaw, which is nicer), and run it through the colander. To 1 pt add 2 well beaten eggs and 1 cup sugar, ¾ cup sweet milk and 1 Ts butter, 1 ts, nutmeg, cloves, ginger and cinnamon. Salt to taste. —Mrs. Kirkland.

TRANSPARENT PIE.

Beat 8 eggs; put in saucepan with 1 lb. powdered sugar, ½ lb. butter and a little nutmeg. Mix well and set on fire; stir constantly until it thickens; set aside to cool. Make a rich puff paste, line a pie dish with it and spread on a layer of sliced citron or preserved ginger; pour over the custard and bake in moderate oven.

—Mrs. Metella Brown.

PUDDINGS.

APPLE BROWN BETTEY.

Fill a pudding dish alternately with cubes of bread and diced tart apples. Pour over this 1 egg beaten with 1 cup sugar and 2 cups milk; sprinkle the top with pieces of butter, cover and bake slowly three quarters of an hour. Serve hot with hard or soft sauce.

—Mrs. Effie B. Gay.

CAKE PUDDING.

Any stale cake cut and put in layers in bottom of pan alternately with 1 can of peaches and sugar to taste. Pour 1 cup of boiled custard over this and bake nice and brown.

—Mrs. Friedberger.

CHOCOLATE NUT PUDDING.

Beat the yolks of 2 eggs.
Add 1 teacup sugar.
1 pint scalded milk.
1 teacup soft bread crumbs.
½ teaspoon salt.
1 teacup grated chocolate.
1 teacup chopped nuts.
1 Ts. vanilla extract.

When well blended fold in the beaten whites of 2 eggs, and pour into a buttered mold. Bake for thirty minutes, and serve with hard sauce.

—Mrs. M. N. Manning.

"FARAWAY" PUDDING.

Pare and sluice thin 1 qt ripe apples. Fill baking dish nearly full. Sprinkle over this 1 cup sugar; add just a little hot water. Pour over this a batter made of:

3 eggs.
1½ cups sugar.
3 cups flour.
¾ cup butter.
1 heaping ts. baking powder.

Add to this milk enough to leave the batter rather stiff. Flavor with nutmeg and bake in a moderate oven 25 or 30 minutes. Serve with hard sauce. Sugar and butter creamed together and flavor with nutmeg. Other fruit may be used instead of apples. Berries are a good substitute.

—Dr. Mary Lapham, Highland, N. C.

FIG PUDDING.

½ cup milk.
½ cup butter.
2 cups sugar.
4 cups bread crumbs, grated.
3 eggs.
1 lb. figs, cut small.
½ ts. spices to taste.

Mix crumbs and figs and add last. Put in pan with a close cover and steam three hours; do not open. Serve with whipped cream or wine sauce. Nuts, almonds or walnuts improve this pudding. —Miss Mittie McElderry.

FRAMBOZEN PUDDING.

1 pt. whipped cream.
Whites of 2 eggs beaten very light.
1 Ts. gelatine.
Juice from 1 can raspberries.

Dissolve the gelatine in ½ cup cold water, then mix in the warmed berry juice; let set until almost congealed, then whip in beaten eggs and whipped cream. Use pineapple or apricots the same way. Serve the fruit from can with the pudding.

—Mrs. W. C. McMillan.

LEMON PUDDING—NO. 1.

The juice and grated rind of 1 lemon.
Yolks of 4 eggs.
4 Ts. flour.
1 Ts. butter.
1 cup sugar.
2 cups water—1 cold, 1 hot.

Mix well and bake until of right consistency. When pudding is a little cool, beat whites of 4 eggs stiff, add 4 Ts. sugar, put over pudding and brown slightly. —Mrs. C. C. Whitson.

LEMON PUDDING—NO 2.

1 cup sugar.
2 cups water.
Butter size of an egg.
Juice of 2 lemons, grated rind of 1.
4 ts. corn starch.
Yolks of 2 eggs.

Boil water, sugar and starch until very thick. Take off the fire, stir in eggs and lemon, put in molds to cool. Served with whipped cream.

—Mrs. J. Frank Hanks.

MARLBOROUGH PUDDING.

The yolks of 6 eggs,
2 cups sugar.
½ cup butter.
3 cups sweet milk.
1 pt. apples.
1 ts. vanilla extract.

Run the apples through a seive, and melt the butter in the apples.

Frosting.

Beat the whites stiff and add 6 Ts. sugar, put on pudding and cook a little after the pudding gets done.

—Mrs. Will Leach.

ORANGE PUDDING.

6 or 8 oranges sliced and sweetened to taste, and put in pudding dish.

Custard.

1 qt. milk.
6 yolks eggs.
2 full Ts. flour.
No sugar.

Rub yolks and flour together and add to hot milk, cooking until thick. When cool pour over the fruit and set in oven and brown. Put on a meringue and again set in oven and brown.

—Mrs. Gerrish, Montgomery.

WOODFORD PUDDING.

3 eggs.
1 heaping cup jam.
½ cup butter.
1 heaping cup sugar.
½ ts. soda.
1 heaping cup flour.
2 Ts. sour milk.
Flavor with nutmeg.

While this is cooking, make a meringue composed of 3 egg whites, 3 spoonfuls sugar.

Sauce.

3 yolks eggs.
1 cup sugar.
1 Ts. butter.

Put in bowl and set in vessel of boiling water, stirring until eggs cook. Flavor with nutmeg.

—Mrs. Gerrish, Montgomery.
—Mrs. J. F. Klein.

PLUM PUDDING—NO 1.

2 cups seeded raisins.
1 cup carefully mashed currants.
1 cup chopped citron.
2-3 cup molasses.
1 pt. bread crumbs, grated.
3 well beaten eggs.
1 cup sugar.
2 Ts. powdered cinnamon.
1 grated nutmeg.
2 heaping ts. baking powder.

Mix all thoroughly to a stiff batter. Put in pudding pan, or in 1 gallon bucket that has been greased and floured. Place in kettle of boiling water; boil constantly for four hours. Serve with butter sauce.

—Mrs. V. L. Adams.

PLUM PUDDING—NO. 2.

1 cup beef suet.
2 cups grated bread crumbs.
1 heaping cup sugar.
1 cup raisins.
½ cup almonds.
½ cup citron.
1 ts. salt.
1 ts. cloves.
2 ts. cinnamon.
½ nutmeg
4 well beaten eggs.

Dissolve a level ts. soda in warm water; flour fruit from a pt of flour; 1 cup buttermilk, 1 glass wine or brandy; put soda in last. Steam four hours. Add 1 lb. currants if wanted. Serve hot with hard sauce.

Hard Sauce.

2 cups sugar.
1 cup butter.

Cream the butter, rub sugar through seive; mix and beat until very light. 1 ts. vanilla. A little wine improves the recipe very much.

—Mrs. B. B. Sims.

RICE PUDDING.

Scald 3 cups milk.

Pour over this the yolks of 3 eggs, beaten light with 1 cup sugar.

1 Ts. corn starch.

1 cup boiled rice, add flavoring; put in baking dish and cook until firm. Use whites of eggs for meringue. Serve in stem glasses with a few raisins, nuts and jelly dotted over the top; then pour over a sauce of rich cream. ("Beautiful and good.")

—Mrs. Carl Cartwright, Athens, Ala.

SNOW PUDDING.

½ package Cox's gelatine.

Pour over it a cupful cold water and add 1½ cups sugar; when soft, add 1 cupful boiling water and the juice of 1 lemon; then the whites of 4 well beaten eggs; beat all together until it is light and frothy, or until the gelatine will not settle clear in the bottom of the dish after standing a few minutes. Serve with a custard made of 1 pt. milk, yolks of 4 eggs, 4 Ts. sugar and the grated rind of a lemon; boil.

—Mrs. Lawrence Hubbard.

DESSERTS—MISCELLANEOUS

APRICOT MOUSSE.

1 large can apricots.

Slip off the skin and mash fine in the cyrup.

1 qt. cream, whip stiff.

Whites of 6 eggs.

½ box gelatine moistened with cold water; dissolve in ¾ cup hot water.

1 cup sugar.

Mix cream and well beaten whites with sugar; add apricots and then gelatine. Pour in a mold and pack in ice and salt. Serve on a dish garnished with jonquils and ferns.

—Mrs. C. C., Athens.

APPLE ROLLS.

For pastry use:

1 cup flour.

1 Ts. cottolene.

½ ts. salt.

1 scant ts. baking powder.

Mix with knife, roll very thin and cut for individual rolls. 3 large, mellow apples, slice thin, butter size of hickory nut in each roll and 2 Ts. sugar in each roll. Fold pastry over fruit, and turn down in greased pan; pour over this a full teacup hot water. Bake about twenty minutes in good hot stove. This makes 8 rolls.

—Mrs. Josie Bowie.

BAKED APPLES.

Peel and core apples, stuff with sugar, flavor with a piece of orange peel, cover with icing and bake. A cherry on each makes them look pretty. —Mrs. J. K. Dixon.

BAVARIAN CREAM.

Soak ½ box or 1 Ts. granulated gelatine in ½ cup cold water.

Scald 2 cups milk.

Beat the yolks of 4 eggs and ¾ cup sugar together until light; pour this into the hot milk, slowly stirring all the while; cook until it begins to thicken, then pour it over the gelatine, and season with vanilla or fruit juice. When it begins to cool, fold in 1 cup of cream whipped and the whites of eggs beaten stiff. Stir in a can of mashed fruits, sweetened (apricots or peaches) and 1 cup nuts. Put in a mold until ready to use, then turn into a flat dish, garnished with fruit or ferns and serve with whipped cream banked around the mold.

(My favorite dessert.)—Mrs. Carl Cartwright, Athens.

BANANA FLOAT.

Beat 1 large banana to consistency of cream; beat white of 1 egg very stiff with a little sugar; add to banana. This is very nice; very much like whipped cream.

—Mrs. J. R. Barrett.

BANANA FRITTERS.

Make a batter in the proportion of 1 cup sweet milk, 2 eggs beaten separately, 1 Ts. sugar and a salt spoon salt, 2 cups flour, a heaping ts. Royal baking powder. Heat the milk a little more than milk warm, add to it slowly the beaten yolks and sugar; sift baking powder and salt in flour and add next; then the beaten whites of eggs; stir all together and throw in slices of banana, dipping the batter over them; drop with large spoon into boiling hot lard and fry a light brown. Serve hot with sauce made of 1 cup sugar, ½ cup water, boil until thick; color red with fruit coloring, and flavor with sherry or any flavoring preferred. Peaches, apples, sliced oranges, pineapple or other fruit can be used in same batter.

—Mrs. W. F. Slaughter.

CRANBERRY GELATINE.

½ package gelatine.

½ cup cold water.

½ cup boiling water.

1 cup cranberry pulp and juice.

1 cup sugar.

Soak gelatine in cold water, add boiling water, sugar, juice of 1 lemon and cranberry pulp; strain if necessary; pour into molds of desired shape. —Mrs. J. B. White.

FRUIT WHIP.

Quick Dessert.

A quick dessert may be made from 2 large Ts. of raspberry jam and the same amount of currant jelly beaten with whites of 2 eggs. Beat until very light and serve in slender glasses with small cakes. —Mrs. Marable.

GRAPE FRUIT STRAWS.

Scrape out the inside of the fruit thoroughly; cut the rinds into ½ inch strips with scissors; put the strips into cold water and boil five minutes; change the water three times. When the rind can be pierced easily with a straw, drop into a syrup thick enough to rope. Boil five minutes, remove from the syrup; cool and roll in granulated sugar.

—Miss Carrie Henderson.

MARSHMALLOW SNOW.

½ lb. marshmallows cut fine, to which add 1 small can grated pineapple and 1 pt. whipped cream. Make about one hour before serving.

—Mrs. T. L. Welch.

MACAROON WHIP.

Soak ½ package gelatine in ¼ cup water, cold; grate or crumble ¼ lb. stale macaroons; cut very fine a doz. candied cherries; stand the gelatine over hot water until dissolved; then add to it 1 cup very heavy cream, with ½ cup sifted powdered sugar; 2 Ts. sherry, and a few drops almond extract. Watch, and as soon as it thickens, whip the whites of 2 eggs to a froth and add to cream, and whip the mixture until it is solid froth. Lightly mix in the macaroon crumbs and one half the cherries. Turn into serving dish and sprinkle the remainder of cherries over the top. Keep very cold until served.

—Mrs. A. T. Brannon.

STRAWBERRY SHORT CAKE.

2 cups flour.
1 good Ts. sugar.
4 level ts. baking powder.
2 or 3 Ts. butter.
Fold in gently 1 scant cup of milk.
Cook in two parts.

—Mrs. C. C. Morgan, Oxford.

PINEAPPLE FRITTERS.

Butter size of walnut; 1 Ts. sugar, well creamed; add 1 egg and beat well; ½ pt. sweet milk, 1 pt. flour; in this sift 1 ts. baking powder, ½ ts. salt. Mix well. Dip sliced fruit in this batter and fry in hot grease. Serve with lemon sauce. Apples, bananas, or peaches may be used.

—Mrs. L. W. Clardy.

STRAWBERRY SHORT CAKE.

1 pt. flour.
½ cup butter.
Salt.
1 egg beaten up with sweet milk to make soft dough.
1 ts. sugar.

Bake in pans; crush berries, sweeten and pour over cake and serve.

—Mrs. Blood, Florida.

EGGS.

EGG OMELET—NO. 1.

2 eggs, whites and yolks beaten separately.
1 large Ts. flour to yolks.
1 cup sweet milk, then fold in whites and 1 Ts. melted butter, salt.
Put in buttered pan and bake in moderate oven. Serve in pan.

—Mrs. L. W. Clardy.

STUFFED EGGS, AU GRATIN.

6 hard cooked eggs.
1 cup ham or tongue chopped.
2 ts. mixed mustard.
1 cup white or tomato sauce.
¾ cup bread crumbs.
2 ts. paprika.
2 ts. tobasco sauce.
2 Ts. butter.

Hard cook the eggs, remove shells, cut eggs in two, lengthwise, take out the yolks, mash yolks and mix with meat and seasoning; refill the whites with the mixture; lightly grease the cups or baking dish, and put in same moistened crumbs. Press the eggs down into the crumbs, pour over the sauce, sprinkle dry crumbs on top and bake, after dotting with butter. The baking dish should be put in a pan of hot water and set on a shelf.

—Miss Esther Barfield.

OMELET—NO. 2.

Two eggs for each person. Separate yolks and whites; add dash of salt to whites; dash of salt and white pepper to yolks. Add cold water to whites, allowing 1 ts. to each egg; beat both very light. Melt 1 Ts. butter in a smooth frying pan. Pour in yolks, let cook a moment; spread whites over yolks, making a little hole in centre for steam to escape. Cook slowly for five minutes, or until the puffed up whites look dry. Fold one half over the other. Serve on warm plate. Garnish with parsley and serve at once.

—Mrs. J. R. Barrett, Talladega.

BAKED OMELET—NO. 3.

4 eggs, beaten separately.
1 cup sweet milk.
¾ cup grated cheese.
½ cup cold boiled rice.
Salt and pepper to taste.
Add beaten whites last and bake in hot oven for 25 minutes.

—Mrs. S. J. Johnson.

EGG AND CHEESE.

½ lb. cheese chopped fine.
6 eggs.

1 Ts. butter.
Salt and pepper.
2 Ts. sweet milk.
Have butter frying hot when mixing. —Mrs. Duke Hancock.

STUFFED EGGS.

Boil 6 eggs hard, half and take the yolks and mix with 1 ts. butter, pepper and salt to taste; 2 Ts. vinegar and a dash of mustard. Form the shape of yolks back and press egg together. Place in cool until ready to serve. —Mrs. Duke Hancock.

BAKED EGGS.

Heat muffin rings and grease with lard or butter; break 1 egg in each ring (while hot) and salt and pepper to taste; set them inside stove until white is nearly cooked.
—Mrs. W. B. Hardin.

ASPARAGUS AND EGG TOAST.

Have ready some crustless toast; butter well and lay on a heated dish; put a poached egg on each slice of toast, and lay around the egg three or four stems of asparagus; put a spoonful of asparagus liquor over all, and pepper and salt generously. This is fine. —Mrs. W. J. Limbaugh.

CREAMED EGG ON TOAST.

Boil 4 eggs, mash fine with fork. Make a sauce with 2 Ts. butter, 1 Ts. flour, 1 cup milk. When it thickens, remove from stove and add mashed eggs, season with salt and serve on toast; garnished with small pieces of parsley.
—Mrs. Carl Cartwright, Athens.

SCRAMBLED EGGS.

Take a small piece of butter and a little cream, warm in a frying pan; Break 6 eggs in it and stir until slightly cooked. Serve hot. Or scramble in cottolene. —Miss Willis.

FRIED EGGS.

Boil 6 eggs twenty minutes, and remove shells. Cook ½ cup bread crumbs (stale) in one-half cup milk to a smooth paste; mix with it 1 cup fine chopped tongue, ham or chicken; season with salt and pepper; add 1 raw egg, and when well mixed, take a portion, about one-sixth, and make it about ½ inch thick; put an egg in centre and work up the paste until the egg is covered. Roll in a slight coating of bread crumbs and fry about two minutes in hot, deep cottolene.
—Mrs. Lincoln.

POACHED EGGS.

Drop perfect eggs in a sufficient amount of boiling water to cover; do not allow them to boil, but let them steam until the white is jelly-like and the yolk entirely covered. Serve on toast. —Mrs. Rorer.

LOST BREAD, OR ONE EGG TOAST.

5 eggs.
2 Ts. orange flower water.
½ cup sugar.
Slices of stale bread.
The finely grated zest of a lemon.
3 Ts. brandy (if desired).

The Creoles utilize the stale, left-over bread in that delightful breakfast relish known as "Plain Predu."

Break the eggs into a bowl, beat them until very light, add the orange flower water, and the brandy, if desired. Add the sugar and beat thoroughly. Add the grated zest of a lemon; mix well, and then cut bread into slices, or round pieces, taking off the crust; or still again, into diamond shapes, and soak them well for half an hour in the mixture. Have ready a frying pan of boiling lard; lay in the bread and fry to a golden brown; lift the slices out with a skimmer, and drain on brown paper in the mouth of the oven; then place on a hot dish, sprinkle with powdered sugar as you would fritters; add a little grated nutmeg if desired, and serve hot.
—Mrs. W. C. Cleveland.

EGG TOAST.

1 loaf baker's bread.
2 eggs.
1 cup sweet milk (or ½ of this water)
½ ts. salt.

Slice bread and trim. Beat eggs slightly and add milk and salt. Dip each slice in mixture and fry on hot baker in small amount of butter.
—Mrs. J. B. Graham.

JELLY.

BLACKBERRY JELLY.

Use under-ripe berries; cook until tender; drain through cloth; measure juice, and for each pint allow 1 cup sugar; heat sugar in stove; boil juice for twenty minutes very fast, then turn in hot sugar. Boil for ten minutes, pour in glasses and seal. This never fails. —Mrs. J. B. G.

TOMATO JELLY.

Simmer 1 can tomatoes, ½ ~~can~~ cup water.

Sugar, salt, pepper and celery seed to taste.

1 Ts. minced onion, for ½ hour.

Moisten ¾ box of gelatine with ½ cup of cold water; pour strained tomatoes over it; strain again and mold. Serve very cold on lettuce leaves, with 1 ts. mayonnaise on each mold.

—Mrs. J. B. Graham.

MINT JELLY—NO. 1.

Two bunches of mint simmered in 1 pt water for ½ hour.

1 cup sugar.

1½ Ts. granulated gelatine softened in ½ cup water.

Juice of 2 lemons.

When gelatine has softened, pour the water from the cooked mint over the softened gelatine; then add sugar and lemon juice. A delicate green color may be obtained by the use of a little vegetable color paste; strain and chill; cut in squares and serve with lamb in place of mint sauce. It may be used as a garnish for the lamb.

—Miss Corinne Neely.

MINT JELLY—NO. 2.

A little apple jelly colored green and flavored with mint. This is pretty if anyone wishes to carry out a color scheme. —Mrs. J. K. Dixon.

ORANGE JELLY.

1 pt. orange juice.

1 cup sugar.

2 lemons.

1 package gelatine.

Dissolve the gelatine in ½ cup of cold water for five minutes; mix all together and pour in 1 teacup of boiling water; strain and put on ice.

—Mrs. A. B. Wilson.

JELLIED JAM, OR BERRIES.

Take 6 quarts of berries and half them.

Put the ones you intend to jelly with half pint of water to each quart of berries, on to boil rapidly, until they go all to pieces; then strain through a bag, which has been dipped in hot water, and squeeze out all the juice. Put the others into sufficient water to cover them, and simmer slowly until they begin to tender. Take them out with a perforated skimmer and lay them directly into a vessel of cold water. Measure the juice, and to each pint allow 1½ lbs. sugar. Put berries and juice on to boil, and the sugar inside the stove to become very hot; then add, stirring well, and skimming thoroughly. Cook until a thick jelly.

JELLIED JAM—NO. 2.

Weigh berries, mash and cook until partially done; then add ¾ lb. sugar to each pound of berries, sugar having been heated. Skim well; cook until a jellied jam. This recipe is my preference.

—Mrs. Middleton, Birmingham.

—Mrs. J. B. G.

MARMALADES.

ORANGE MARMALADE—NO. 1.

10 large oranges.

1 grape fruit.

2 lemons.

12 lbs. sugar.

Slice oranges and lemons, with pulp of grape fruit; steep in 3 qts cold water 24 hours. Take seed and put in 2 qts. boiling water and keep in hot oven two or three hours; let stand until next day and strain into sliced fruit. Boil slowly two hours, add sugar and boil 1 hour, or until it is like jelly.

—Mrs. C. C. Whitson.

ORANGE MARMALADE—NO. 2.

12 oranges and 5 lemons, sliced fine.

To 1 lb. fruit add 1 qt. water and let stand over night. Next morning let boil twenty minutes; after it begins to boil set away until next day. Then measure a cup of sugar to 1 of fruit, and cook until it jellies.

—Mrs. J. K. Dixon.

ORANGE MARMALADE—NO. 3.

Sour, thin-skinned oranges are best for marmalade.

1 dozen oranges.

5 lemons.

Slice very thin and cover with 8 quarts cold water. Let stand for 24 hours. Cook for one hour after the boiling point is reached, stirring almost constantly. Put away for another 24 hours. Measure 1 cupful of orange mixture to each cup of sugar and cook for fifteen minutes.

—Mrs. E. L. C. Ward.

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PINEAPPLE MARMALADE.

Pare 1 pineapple, remove eyes, chop pulp free from core and fine. Weigh to every pound of fruit, allow 1 lb. granulated sugar. Place alternate layers of sugar and fruit in an earthen dish; after 24 hours cook in closely covered kettle from ½ to ¾ of an hour. Rub through coarse seive. Let come to boiling point again and can for use.

—Mrs. W. T. Watters.

FRUIT MARMALADE.

Chop (in a meat chopper) 2 oranges and 2 lemons. Remove peel and white skin from 1 large or 2 small grapefruits; chop pulp fine. Measure all chopped fruit, add equal amount of water, leave 24 hours; cook 12 minutes; again leave two hours; add its weight in sugar and boil.

—Mrs. W. T. Watters.

GRAPEFRUIT MARMALADE.

Slice fine 2 medium grapefruits; cover seed with cold water and let stand all night. Weigh fruit; to each pound allow 1 quart cold water; let stand all night; strain jelly from seed in with pulp, boil one hour; weigh again; to every pound allow 1¾ lbs. sugar, or more if wished very sweet. Put all in porcelain lined kettle and boil. —Mrs. W. T. Watters.

SUPPERNONG MARMALADE.

Pulp the grapes, and boil pulps until tender; strain out juice. Take the pulps and mash them through a seive. To one measure of pulp, put one of sugar; boil until it jellies.

—Mrs. L. L. Brothers.

SPICED PLUMS.

(Or Any Other Fruits.)

7 lbs. plums (fruit).
3 lbs. sugar.
1 qt. vinegar.

Boil vinegar and sugar until clear, then add plums; let remain in long enough to scald, but not boil. Pierce plums with a fork before cooking to prevent bursting. Put teaspoonful cinnamon, cloves and allspice in a cloth and boil in a little vinegar and add to this. Any other fruit, as pears, apples, peaches, etc., may be quartered, boiled tender and added to the juice of vinegar, sugar, etc., in the same way as the plums.

—Mrs. Donaldson.

CRANBERRY SAUCE.

Wash 1 qt. cranberries. Put them in a porcelain kettle; add 1 pt. cold water and cover; cook until berries pop,—about ten minutes. Strain through a colander; return to kettle; add 1 lb. granulated sugar, stir until dissolved, and turn out at once. If a firm jelly is desired, boil mixture fast for five minutes, turn into molds, and stand at once in the cold.

—Mrs. C. S. Jones.

MINCE MEAT.

3 lbs. lean beef, boiled tender; when cold, cut fine.

3 lbs. butter or suet.

Mix with meat 1 Ts. salt, 6 lbs. apples, pare, core and chop fine; 4 lbs. raisins, 2 lbs. currants, chop fine and mix. Season with 1 ts. cinnamon, 1 nutmeg, 1 lb. brown sugar, ½ lb. citron, 1 qt blackberry wine. Mix well and put in a stone jar, or seal in fruit jars. This will keep two or three months. —Mrs. Joe Cowen.

MEATS.

BROILED CHICKEN.

Rub a nice, fat chicken with salt, and sprinkle generously with white pepper; have your skillet or broiler hot, but not too hot; cover the bottom with lard (about ½ Ts.); put in the chicken, breast side down; cover with a flat top. Place iron on top to keep the steam in, and let cook until brown; turn over and let brown on the other side. Turn chicken over and put in large Ts. butter; steam with water, and thicken gravy with flour and a little water. If chicken is small and not cooked too fast, it will be thoroughly tender. –Mrs. W. T. Watters.

STEAMED HEN.

(Original.)

Cut up a hen as for frying; salt, pepper and flour, and fry brown in hot grease; when brown, pour out part of gravy; add a little water and turn another skillet over this and steam until tender. Add a little water at a time. —Mrs. W. R. McCary.

SCALLOPED CHICKEN.

The meat of one cooked hen, cut up as for hash. Put in a baking dish a layer of cracker crumbs, one of mushrooms, and one of the chicken, until the pan is filled. Pour over the whole

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rich gravy made from the chicken broth. Heat thoroughly in the oven for at least twenty minutes before serving. —Mrs. C. S. Ellis.

CHICKEN LOAF.

One full grown chicken boiled tender and cut fine.
6 hard-boiled eggs cut fine.
1 bunch celery cut fine.
1 lb. pecans.
Spread in shallow dish and cover with the following:
1 qt. liquor in which chicken was boiled, and in which 1 box Knox's gelatine has been dissolved; the juice of 4 lemons, 1 ts. mustard, 1 Ts. sugar. When jellied, cut in squares, serve on lettuce leaf with salad dressing.
—Mrs. T. L. Welch.

DRESSING FOR ONE HEN.

Grate 2 cups each light bread and egg bread; put in butter and brown separately. Mix celery, parsley, 3 hard boiled eggs and 2 raw eggs, and 1 cup milk; mix well and bake.
—Mrs. L. W. Clardy.

MUTTON ROAST.

Take a small leg of mutton, about 5 lbs., wash and dry, then rub salt, pepper and lard. Put in roasting pan with 3 cups warm water; cover tightly. Make baste of water, vinegar, salt, pepper and flour. Baste often; cook until tender and have it a rich brown.

DAINTY CROQUETTES.

Mix 1 cup of boiled calves' liver and ½ cupful minced bacon cooked brown; ½ ts. salt and pepper; form into balls the size of large marbles, dip into beaten eggs, then into bread crumbs and fry brown in hot cottolene.
—Mrs. J. B. White.

FORCE MEAT BALLS.

Mince ¼ lb. raw veal; add 2 Ts. sausage meat, 2 Ts. butter, 1 Ts. mixed herbs, 1 cupful spinach (chopped fine) and salt and pepper to taste. Form tablespoons of mixture into balls, lay on a dish, dust thickly with grated cheese, and bake until brown.
—Miss Corinne Neely.

STUFFED OX HEART.

Wash the heart in salt water. Mix
1½ cupfuls fine bread crumbs
1-3 lb. chopped nuts
1 Ts. chopped parsley
Seasoning of salt, pepper, paprika and powdered herbs
The grated rind of ½ lemon
A grate of nutmeg
And a little milk.
Place the ingredients in the heart, tie and roast, turning it frequently. Serve garnished with mashed potatoes, stuffed olives and sprigs of parsley, and pour melted butter over it.
—Miss Corinne Neely.

MEAT CROQUETTES.

Take 1 lb. steak and run through meat chopper. Into this, mix 1 cup of bread soaked in a little water, 1 egg. Season with salt, pepper and onion to taste. Make into croquettes and roll in flour or cracker crumbs, and fry in cottolene. Ham croquettes may be made in the same way.
—Mrs. N. J. Hubbard.

BROILED STEAK WITH CREOLE SAUCE.

Broil your steak nice and tender. Serve the sauce around the steak.

Sauce.

1 can tomatoes.
1 cup English peas.
1 large onion.
2 large Irish potatoes.
1 Ts. butter.
½ ts. pepper.
1 ts. salt.
Serve hot.
—Mrs. Jim Lane, Lineville.

PORK TENDERLOINS.

Wipe the thick loins with a damp cloth, dredge with flour, dust with pepper and salt, and lay in a greased dripping pan. Cover each loin with a thin piece of salt pork. Bake thirty minutes in moderate oven, basting often with the drippings in the pan. Prepare a bread dressing of stale bread moistened with hot water, and seasoned with onion, sage, pepper and salt. After the meat has cooked thirty minutes spread the dressing on top of it and return to the oven until the dressing is puffy and brown. The heat should be increased for this.
—Miss Corinne Neely.

SPANISH STEAK.

Put 1 lb. lean beef, ½ lb. veal, 1-3 lb. salt pork, through a mincer; then mix with 2 canned pimentos, 12 olives chopped, salt and pepper to suit the taste. Mix Ts. of this mixture into flat cakes, brush with melted butter

and broil six minutes, allowing three minutes for each side, if the centre is wished rare.

—Miss Esther Barfield.

BEEF LOAF—NO. 1.

2 lbs. round steak or stew meat.
½ lb. pork or ham.
1 cup crumbs.
1 ts. salt.
¼ ts. pepper.
Sage and chopped onion.
1 beaten egg.

Put crumbs in egg to soften; brown chopped onion on a little butter; grind the meat fine; add to it seasoning, bread mixture and onion. Shape in any desired loaf, place on a rack in a roasting pan; cook in hot oven about 45 minutes. Serve either hot or cold, with or without a sauce or gravy.

—Miss Corinne Neely.
—Mrs. S. M. Chennault.

BEEF LOAF—NO. 2.

Boil 2 lbs. round steak for twenty minutes, grind; add 1 egg, 1 big spoon butter, salt and pepper to taste; ½ cup sweet milk, 1 boiled Irish potato, a few cracker crumbs, 1 ts. celery seed. Make into a loaf and bake in a long pan; put a dozen or more whole cloves in the loaf after shaping it. Put a little water in pan to prevent burning. —Mrs. L. J. Wright.

BEEF LOAF—NO. 3.

Take 2 lbs. hamburger steak, mix with half cup crumbs, season with salt, pepper, onion juice, add 2 well beaten eggs, 3 Ts. sweet cream; form into a loaf; place in a deep pan, fill the pan two-thirds full of boiling water, lay slices of bacon over the top; then put peeled potatoes into the pan and bake until the potatoes are done. Serve with the gravy in the pan slightly thickened.

—Miss Mel Smith.

POT ROAST.

Put a handful of beef fat and ½ cup lard in pot with top and let brown, then brown the meat all over in fat. To season, first pour ¾ cup vinegar over meat, then season very highly with tomato catsup, Worcester sauce, mustard, cayenne and black pepper, salt, a little sugar, onion chopped fine, cup of flour sifted over meat. Pour in 1 pt. boiling water and place a top on; let cook slowly two hours, or till tender. —Mrs. Clark McAlpine.

ROAST BEEF.

A six-pound tenderloin roast, put in roast pan with 1 pt. cold water, salt and pepper; I use red pepper. 1 large onion, juice of ½ lemon, 1 Ts. Worcestershire sauce. Close the pan and cook until tender and a nice brown.

—Mrs. W. J. Limbaugh.

BEEFSTEAK ROLL.

1 large slice round steak, about 2 lbs (½ inch thick). Mix together
1 cup grated bread crumbs.
2-3 ts. salt.
1 well-beaten egg.
1 Ts. butter.
1 small onion (if desired).
1 pinch of paprika.
½ Ts. sweet herbs (if liked).

Lay the steak out, sprinkle with salt and pepper, spread thickly with the dressing above and roll up. Wind with a cord to hold in place. Put 3 Ts. pork fat in a frying pan, and when it is very hot, dredge the roll with flour, and brown quickly on all sides in the fat. Then lift out the meat and lay it in a granite kettle that has a tight fitting cover. Meanwhile, add to the fat in the pan two slices of minced onion and a Ts. flour. Stir until very smooth, pour in a cupful of stock or hot water, and when the gravy boils, pour over the roll with a pint of strained tomato. Season to taste with salt and pepper; cover kettle closely, and as soon as boiling, place where it will simmer for about two hours. When cooked, remove cord, serve on a platter with gravy poured over it.

—Mrs. M. N. Manning.

BEEFSTEAK PIE.

(English Style.)

Take a piece of beef, sirloin or round steak, not too fat; cut in small bits, put in boiler with water to cover; cook until tender. Add a little flour and enough stock to make sauce; pepper and salt to taste. Turn into a pie dish and cover with good pastry. Bake ten minutes in hot oven.

CORN BEEF.

6 lbs. salt.
2½ lbs. sugar.
3 oz. saltpetre.
3 gals. spring (soft) water.

Skim while boiling, and when cold pour over beef. Let the water cover the beef entirely. Good in three weeks. This recipe was used by Empress Eugenie. —Mrs. N. W. Toole.

CORNED BEEF.

50 lbs. beef.
2 gals. water.
3 lbs. salt.
½ oz. saltpetre.
1 lb. brown sugar.
A little spice and cayenne pepper.

Cut the beef in convenient pieces and salt it down. The same day, make a brine of the water, salt, saltpetre, spice and cayenne. Boil this and skim it. The next day, remove the beef from the vessel in which it was packed, pour out the water extracted by the salt, and repack the beef. Over the beef pour the cold brine and let it stand a week. Then renew the brine, using only the water and the salt. Keep the meat under the brine by means of a weight. It will be ready for use in two weeks.

—Mrs. R. M. Henderson.

PORK ROAST.

A four or five pound roast cut from the loin. Cut between each rib and stick a slice of apple, then onion, in each cut; salt and pepper. Place in roasting pan, and add 2 cups water, and cook until brown and tender, basting occasionally. When done, blend a Ts. flour with a little water and add to stock. This is fine.

—Mrs. N. F. Riddle.

PORK CHOP.

(With Tomato Sauce.)

Put 1 Ts. butter in frying pan and add 1 onion sliced; brown and remove to a platter; salt, pepper and flour the chops and fry in the gravy; add a little lard; when brown lay chops on platter, and to the gravy add a cup of tomatoes and a little flour; cook a few minutes and pour over chops. Delicious. —Mrs. N. F. Riddle.

FRIED BANANAS AND BACON.

Fry bacon until crisp, allowing two slices to each person; into the hot bacon drippings, drop bananas sliced lengthwise, and fry to a golden brown. Sprinkle with powdered sugar and serve on toast between slices of bacon.

—Mrs. C. W. Riddle.

HAM SOUFFLE.

Sift together 2 level Ts. each corn starch and flour, with ½ ts. salt and pepper to taste. Stir into three Ts. melted butter; add gradually 1 cup milk and 1 cup water. When thoroughly cooked, add 2-3 cup bread crumbs seasoned with a few drops of onion juice; add 2 cups finely chopped boiled ham, 1 Ts. chopped parsley. Remove from fire, and stir in well beaten yolks of 3 eggs; then whites beaten to a stiff froth. Bake about thirty minutes. —Mrs. J. J. Barton.

PORK SAUSAGE.

Cut pork into small pieces, and before grinding, add for each pound of meat the following seasoning:

1 level ts. black pepper.
1 level ts. salt.
1 level ts. sage.

To each 10 lbs. meat add 1 ts. red pepper.

By adding the seasoning before grinding, much hard work is saved.

—Mrs. W. T. Watters.

MEAT SAUCE.

4 eggs.
1 can tomatoes.
1 lemon.
1 small onion.
1 ts. black pepper.
1 ts. salt.
1 ts mustard.
1 Ts. sugar.
1 cup vinegar.

Cook tomatoes with onion and lemon. When done, run through a sifter; beat eggs. Mix salt, pepper, mustard and sugar together; add vinegar and butter size of an egg. Bring to a boil, pour over eggs and mix well; add tomatoes and return to fire and bring to a boil.

—Mrs. A. W. Argo.

OYSTERS.

FRIED OYSTERS—NO. 1.

Get large, plump oysters. Drain off the liquor, salt and pepper to taste. Roll in cracker crumbs, then egg, then cracker crumbs again; and fry in deep lard or cottolene. —Mrs. Brothers.

FRIED OYSTERS—NO. 2.

1 pt. large oysters.
½ cup flour.
½ cup milk
½ cup tomato catsup.
½ ts. salt.

Mix thoroughly flour, milk, catsup and salt. Dip oysters in mixture, then roll them in cracker crumbs. Fry in deep cottolene until dark brown. Serve very hot. —J. G.

MINCED OYSTERS.

1 quart oysters.
1 cup cracker crumbs.
½ cup butter.
½ ts onion.
Red and black pepper and salt to taste.

Cut oysters fine with scissors, put in double boiler; add cracker crumbs, salt and pepper, and cook until thick. Fill shells, dust with nutmeg, then with bread crumbs, then brown and serve hot. —Mrs. C. C. Bass.

OYSTER COCKTAIL.

Mix 1 ts. horseradish with 1 ts Tarragon vinegar and 1 Ts. tomato catsup; add 4 drops Tobasco sauce, 1 Ts. Worcestershire sauce, and 1 ts. lemon juice. Season with salt. This mixture will season eight oysters, and it is very hot. If a milder cocktail is desired, omit the Worcestershire sauce and double the amount of catsup, and more horseradish. This mixture should be well mixed first and then the oysters added, the glasses filled, and then stand where the cocktail may be thoroughly chilled before serving.

—Mrs. W. T. Watters.

OYSTER SALAD.

1 small can oysters.
4 crackers.
4 Ts. vinegar.
2 boiled eggs.
1 raw egg.
A pinch of celery seed.
Salt and pepper.

Beat the raw egg lightly, add the juice from the oysters,
4 crackers crumbled fine, 4 Ts. vinegar, some salt and pepper. Mix well and when the crackers have dissolved, put on stove and cook until thick. Put the oysters in a dish, cut them up fine, add the boiled egg cut in little pieces, and a pinch of celery seed. When the dressing has cooled a little, mix all together, and put lemon sliced thin on top of salad.

MACARONI BAKED WITH OYSTERS

Boil the macaroni in salted water until the ends split, which will insure its being tender. Drain off the water, and place the macaroni with alternate layers of raw oysters, in a buttered dish. Make a white sauce, using milk for a foundation, and pour over each layer of macaroni and oysters. Cover the top of the dish with fine bread crumbs, over which sprinkle grated cheese. Bake in a moderate oven until the mixture is puffy and browned on top. —Miss Esther Barfield.

FISH.

COD FISH BALLS.

Cut and pick the sodfish into small pieces free from bones and soak in warm water one hour; put in cold water and boil until done. Take boiled potatoes, hot, mash them and mix with the codfish; season with butter and pepper; when cool add 1 egg; shape into balls or cakes and fry in hot lard. Garnish with parsley.

SALMON CROQUETTES.

1 can salmon.
1 teacup Irish potatoes mashed smooth.
I raw egg, well beaten.
1 ts. black pepper.
1 ts. salt.
1 ts. mustard (ground).
2 Ts. onion chopped fine.
1 ts. butter.

Mix thoroughly, make the croquettes, roll in cracker crumbs, and fry in hot lard.

—Miss Ran Welch.

CREAMED SALMON.

Melt 1 Ts. butter in skillet; blend with it 1 Ts. flour; cook one or two minutes; add 1 cup equal parts milk and water. When this makes thick gravy, stir in 1 can salmon which has been separated with a fork. Serve hot.

—Mrs. E. B. Miller.

SARDINES AND TOMATOES.

Prepare as many rounds of toast as there are guests to serve. Place on each a slice of peeled tomato, and over this spread a paste made from mashed sardines, boned; chopped olives, chopped pimento and green pepper, and a dash of onion, cayenne pepper and salt. Mix with olive oil and lemon juice, and put a generous amount of the paste on the tomato and rounds of toast.

—E. P. Telford, Home Journal.

BAKED FISH.

Red snapper is good for baking. Slit the fish crosswise and insert thin

slices of bacon in each slit. Season with salt and pepper, add a little water and bake. Make a sauce of melted butter and yolks of hard boiled eggs, mashed. Cut whites over fish and pour sauce over it. Garnish with slices of lemon and parsley.

—Mrs. E. G. Stringer.

BROILED SPANISH MACKEREL.

Split the fish open and lay in a dry pan; cover with small pieces of butter, pepper and salt; put in hot oven, and it is ready to serve as soon as brown.

—Mrs. Brothers.

SALADS.

CHICKEN SALAD—NO. 1.

One hen or rooster, chopped fine.
7 hard boiled eggs.
½ lb. pecans.
1 Ts. celery seed, or celery.
4 apples.
2 cucumber pickles.
Salt and pepper.

Stir 2 Ts. vinegar, 2 Ts, prepared mustard in ¾ cup pure cream. Mix well. —Mrs. E. G. Stringer.

CHICKEN SALAD—NO. 2.

Equal quantities of chopped celery and diced chicken, neither cut too fine. Add nuts (pecans preferred) about 1 cupful to a chicken. After removing the meat from bones, but them back in broth, and let simmer about an hour. When it cools, remove grease from top, and pour broth over diced chicken. In the morning it will be jellied. When ready to serve, add celery and nuts and mix thoroughly with either oil mayonnaise, or good boiled dressing. —Mrs. C. S. Ellis.

CHICKEN SALAD—NO. 3.

To one chicken four or six apples.
1 bunch celery.
10c nuts.
2 hard-boiled eggs.
1 pt. Wesson cooking oil.
4 eggs.
2 lemons.

Beat eggs, add cooking oil slowly, then lemons, dash of pepper, salt and sugar. —Mrs. Ellen Hancock.

COMBINATION SALAD.

1 bunch of crisp lettuce.
2 radishes.
2 large slices onion.
1 cucumber.

Serve with olive oil, vinegar, and add salt and pepper to suit taste.

—Mrs. Jim Lane, Lineville.

FRUIT AND NUT SALADS.

No. 1.

Mix 1 cup each celery and apple freshly sliced.
½ cup crumbled pecans or walnuts.

Dress with cooked or mayonnaise dressing, and serve with lettuce; garnish with ¼ of a red, unpared apple, cut in thin crescent-like slices.

No. 2.

Mix equal parts of orange pulp, dice banana, pineapple and peeled Malaga grapes, and serve in lettuce cups with French or sweet dressing.

No. 3.

Serve halved, peeled peaches with slivers of sweet almonds and whipped cream flavored with lemon and sugar in nest of lettuce.

No. 4.

Serve sweet, juicy pears, sliced, with sliced ginger, and sour cream dressing.

No. 5.

Combine oranges with chestnuts (boiled) and bananas; or cherries with strawberries and pineapple; or serve either alone or with French dressing.

No. 6.

Slices of Bartlett pears on lettuce; a spoonful of mayonnaise and cherry on top of each.

—Mrs. J. B. Graham.

FRUIT COCKTAIL.

1½ doz. oranges.
1 doz. apples.
1 lb. grapes.
1 Ts. ginger.
French dressing.

Take pulp from oranges or apple, leaving shell to serve cocktail in. Mix apple and orange pulp and grapes after the seed have been taken out. Mix all with French dressing. Serve as entree.

—Miss Esther Barfield, Lineville.

FRUIT SALAD—NO. 1.

1 can pineapple cubes.
1 grapefruit.
3 oranges.
½ pt. cherries.

Serve on crisp lettuce with sweet mayonnaise.

—Mrs. Jim Lane, Lineville.

FRUIT SALAD—NO. 2.

To one package of gelaine, take 1 qt. boiling water; stir till gelatine is dissolved, then add juice from one can pineapple. Sweeten to taste. Cut pineapple fine; one cup of nuts, 1 cup raisins, 2 oranges, 2 bananas, all diced or cut fine. Stir in the gelatine and let stand until cold. Serve with cream.

—Mrs. W. M. Graham.

MARSHMALLOW AND FRUIT SALAD.

1 can pineapple.
6 bananas.
¼ lb. marshmallows.

Soak several hours in the juice of pineapple; cut marshmallows in small pieces; serve with whipped egg dressing.

Dressing.

Whip the whites of the egg, adding oil gradually as in mayonnaise; flavor with lemon juice, salt and red pepper as for mayonnaise.

—Mrs. R. G. Nickles.

NEW PERFECTION SALAD.

½ box Knox's gelatine.
½ cup cold water.
½ cup mild vinegar.
1 pt. boiling water.
1 Ts. salt.
Juice of 1 lemon.
½ cup sugar.
2 cups celery chopped fine.
½ can pimentoes chopped fine.
1 can green peas.
1 cup black walnuts.

Soak gelatine in cold water five minutes; add vinegar, lemon juice, boiling water, sugar and salt. Strain and when beginning to congeal add remaining ingredients. Turn into a mold and chill. Serve on lettuce leaves and sliced pineapple with mayonnaise dressing on top.

—Mrs. J. B. Graham.

OYSTER SALAD.

1 qt. oysters.
1 bunch celery.
1 cup chopped olives.
1 pt. canned peppers.
Salt.
Pepper.
Mayonnaise dressing.

Mix the oysters with the chopped pepper, celery and olives; add seasoning and dressing. Serve immediately. Small oysters are best for this salad.

—Miss Neely.

PEAR SALAD.

Fresh pears—peel. Have some boiling syrup of sugar; drop pears in and cook until tender. Cut and hollow; fill with nuts or fruits, or both, mixed with sherry wine. Put on French dressing, and decorate the plate with mayonnaise.

—Mrs. H. F. DeBardeleben.

POTATO SALAD.

12 Irish potatoes cut in cubes.
1 bunch of celery.
Or 1 Ts. celery seed.
6 sweet cucumber pickles.
2 tomatoes.
1 sweet pepper.

Add the mayonnaise. Garnish with cubes of red tomatoes, green pepper, and a Ts. mayonnaise. Serve on cabbage leaves.

—Mrs. Jim Lane, Lineville.

SALMON SALAD.

Remove all particles of bone and skin from 1 can of salmon. Add 2 sour pickles, chopped fine; ½ cup celery, chopped fine. Mix well with mayonnaise dressing. Garnish with yolk of hard-boiled egg.

—Mrs. S. M. Chennault.

WALDORF SALAD.

Pare, core and cut into dice 4 large apples (tart preferred), add 1 qt. celery cut fine. Dust over 1 ts salt, 1 ts. paprika, and then 2 Ts Tarragon vinegar. Mix all together and then stir in 1½ cups stiff mayonnaise dressing. Serve on lettuce or celery. I sometimes add nuts to this.

—Mrs. C. S. Jones.

TOMATO JELLY SALAD.

Dissolve ½ box gelatine in ½ cup of strong vinegar. Take 1 can tomatoes, 1 small onion, 1 small pod of pepper, 1 stalk celery, chopped, 1 ts. cinnamon, 1 ts. cloves, 1 ts. salt. Boil and strain through jelly bag; then put in gelatine while hot. Pour in molds and set on ice. Serve on lettuce or parsley with mayonnaise dressing.

—Mrs. Leon Jones.

SANDWICHES.

BANANA SANDWICHES—NO. 1.

Spread Graham bread with thick cream, salt it, lay on thin, lengthwise strips of bananas; add a dash of sugar, and a few drops of lemon juice, or bits of currant jelly, and cover with a slice of buttered white bread.

—Mrs. Mary J. Lincoln.

BANANA SANDWICHES—NO. 2.

Slice 4 bananas thin, and squeeze the juice of half a lemon over them marinate in this twenty minutes. Cut the crust from thin oblongs of white bread; spread with a little thick sweet cream, slightly sweetened. Arrange the banana slices neatly on the bread. Wrap in waxed paper.

—Mrs. Landis.

BROWN BREAD SANDWICH.

Slices of brown bread buttered, with black walnuts chopped fine make a good sandwich to serve with tea or coffee. —L. J. G.

BLACKBERRY JELLY SANDWICH.

Spread blackberry jelly on graham wafers and sprinkle with any kind of nut kernels chopped fine.

—Mrs. W. L. Northen.

CREAM CHICKEN SANDWICH.

Chop cold cooked chicken very fine; to each pt. allow 1 ts salt and dash of red pepper. Spread thick layer over buttered bread, and just before serving put on a Ts cold cream sauce, or creamy mayonnaise. Cover with another slice of buttered bread.

—Mrs. J. B. Graham.

CREAM CHEESE SANDWICH.

Cut thin rounds of rye bread for sandwich. Add enough rich cream to cream cheese to enable you to whip to consistency to spread nicely, adding enough English mustard to make a golden color and flavor nicely. Spread an inch thick on bread; grate over this ¼ inch boiled ham; place a few shreds of olive over this. Serve very cold and fresh. Double amount of cream whipped very dry and stiff, may be used instead of cheese.

—Mrs. J. B. Hart, Roanoke.

CHICKEN AND CHEESE SANDWICH.

1 cup finely minced roast or chicken.
1 heaping Ts. grated cheese.
1 Ts. tomato catsup.
1 ts. mustard.
Salt and pepper to taste.
Add enough cream to mix to smooth paste. Spread on buttered toast.

—Mrs. A. G. Brannen, Roanoke.

DATE SANDWICH.

½ cup stoned dates and ½ cup English walnuts chopped fine.

Rub the two into a paste with ½ cup sweet cream. Spread the mixture between rounds or diamonds of thin, crustless bread. Combine figs and pecans, or raisins and almonds in the same way. —Mrs. Landis.

EGG SANDWICH.

Mince hard eggs very fine; mix with minced olives or cress; moisten with soft butter or mayonnaise; season to taste and spread between thin sliced bread. Or combine eggs with an equal amount of potted ham.

—Mrs. Marable.

FRIED SANDWICHES.

Beat 1 egg, add 1 cup milk, dip in it 6 or 8 sandwiches made with grated cheese placed between buttered bread. Press slices firmly. Brown in hot cottolene on each side in spider.

—Mrs. Lincoln.

FRUIT AND NUT SANDWICH.

½ lb. figs. ½ # raisins
½ lb. nuts.
(Pecans, hickory nuts or walnuts).
Juice of 3 oranges.

Grind fruits and nuts in meat chopper; soften with orange juice to consistency of soft cream. Pack in fuit jars and use as needed. Butter thins and light bread preferred to use with this. —Mrs. C. S. Jones.

THE GUILD SANDWICH.

Spread on thin bread Wesson dressing, then a layer of olive zest, then a layer of grated cheese. A few nuts may be added if desired.

—Mrs. Brothers.

PEANUT AND OLIVE SANDWICH.

½ box peanut butter.
1 dozen olives minced.
Season with lemon juice and salt.

—Miss Willis.

PIMENTO SANDWICH.

1 cup grated cheese.
1 cup pimentoes chopped fine.

Mix this with mayonnaise dressing enough to mix easy; spread on slices of bread; stack several layers of bread then slice crosswise.

—Mrs. E. G. Stringer.

ROAST AND TOMATO SANDWICH.

1 teacup Hamburg roast.
1 tomato chopped fine.
½ cup cracker crumbs.

Mix with Wesson oil mayonnaise, with 1 Ts. Durkee's dressing; salt and pepper. For change, add 1 teacup nasturtium stems, chopped fine, and spread on bread, with nasturtium leaf between. —Mrs. W. L. Northen.

ROQUEFORT WAFERS.

Spread any preferred thin biscuit or wafer—long or square—with Roquefort blended with butter or cream, and dust with cinnamon; put together and press lightly. —Mrs. Lincoln.

SWEET SANDWICH.

½ lb. chopped dates.
½ lb. chopped figs.
1 cup cocoanut.
1 Ts. sweet chocolate.
1 scant cup sugar.
1 cup pecan nuts.

Melt the butter in a sauce pan, and add the other ingredients. Put the mixture in a double boiler over the fire and stir well. After simmering for ten minutes, remove from fire and allow to cool slightly; then beat to a creamy consistency, and spread between thin slices of bread.

—Mrs. S. H. Tatum, Roanoke.

TOMATO AND SWEET PEPPER.

Slice bread thin and spread with mayonnaise. Then put thin slices of tomatoes and fresh sweet pepper. Salt and cover with mayonnaise.

—Mrs. J. B. Graham.

SALAD DRESSING.

CREAM DRESSING.

(For a Pint of Cold Slaw.)

2 Ts. whipped sweet cream.
2 Ts. sugar.
4 Ts. vinegar.

Beat well and pour over the cabbage, previously cut fine and seasoned with salt. —Mary Atkins.

FRUIT SALAD DRESSING.

Juice of 2 lemons.
Small piece of butter.
1 egg.
A little salt.
1 ts. sugar.

Put the lemon juice with butter on stove and let the butter melt; beat the egg thoroughly; add salt and sugar. Then pour the lemon over this slowly, beating well; put in double boiler, and cook until thick. When ready to serve, add whipped cream. Twice as much cream as dressing makes it very nice.

—Mrs. J. B. White.

SALAD DRESSING—NO. 1.

1 cup water
½ cup sugar.

When warm pour in and stir constantly 4 well-beaten eggs, as it begins to thicken, add 1 Ts. corn starch, 1 ts. mustard, dissolved in ½ cup vinegar. When thick, remove from fire, and add 1 heaping Ts. butter and the juice of 1 lemon.

—Mrs. T. L. Welch.

SALAD DRESSING—NO. 2.

5 eggs beaten together.
¾ cup butter.
2½ ts. sugar.
2½ ts. salt.
½ ts. white pepper.
½ cup warm vinegar.

Beat eggs and sugar together, put in a double boiler on stove, and then add warm vinegar. Stir all the time until thick as cream; then add last the pepper and salt. Don't add pepper and salt until cooked as thick as cream. When all is cold, add 1 Ts. Durkee's salad dressing to each three of above dressing. This is correct recipe for chicken salad; also fine to pour over apples, celery and nuts and mix thoroughly.

—Mrs. W. J. Limbaugh.

SALAD DRESSING.

(Olive Oil.)

The yolks of 3 eggs
3 ts. mixed mustard.
3 Ts. sugar.
3 Ts. olive oil.
2 ts. salt.
1 dessert spoonful flour

Mix this well and pour it into a teacupful of boiling vinegar; let it cook until it thickens, stirring all the time.

—Mrs. H. L. Wynne.

Mayonnaise
(Without Olive Oil.)

2 eggs beaten with 1 Ts. sugar.
1 Ts sweet cream.
½ ts. mustard.
Butter the size of a walnut.
Vinegar to taste.
Cook in double boiler until thick.
Cool on ice.

—Mrs. C. S. Northen.

WESSON OIL MAYONNAISE.

Yolks of 2 eggs.
Juice of 1 lemon (if large).
½ ts. salt.
Pinch of cayenne.
1½ cups oil.

Put yolks in cold soup plate; beat well about a minute, add oil by ½ ts. at a time and beat rapidly; repeat this three or four times, and increase the amount of oil, alternately with ts. of lemon juice. A half ts. Durkee's kills the oily taste that some people dislike. The secret of mayonnaise is to have all ingredients and dishes cold.

In cases of curdling, begin again with 1 yolk and oil same as before; then add curdled mixture by the ts., and finish by adding more oil as directed. Whipped cream added last makes it lighter and with less oily flavor. —Mrs. J. B. Graham.

SUGGESTIONS FOR SCHOOL LUNCHES

In Autumn and Winter.

Pressed chicken sandwich, ginger bread, apples, nuts, spiced or roast beef, or baked bean sandwich, apple pie

Spring.

Stuffed eggs, egg sandwich, sponge cake, orange marmalade sandwich.

Summer.

Lettuce or strawberry sandwich, cream cheese balls, spiced tongue, fresh fruits; whole wheat bread with dates.

(Copied from Journal.)

Children never tire of mixed nuts sparingly with salt and as sandwich. Salted almonds are always a delight, and stuffed dates. Brown bread is attractive and wholesome. Stuffed eggs are always a treat. Lunch muffins are a fine substitute for cake.

Figs and raisins supply the call for sweets.

Many of the above sandwiches may be used.

SOUPS.

BOULLION.

A fifteen cent soup bone; have the bone cracked. Put on in sufficient water to cover it well. A pint of tomatoes, 2 potatoes, a small onion, ½ dozen cloves, 1 ts. celery seed, or 2 stalks celery; a small piece red pepper and a dessert spoonful of salt. Let it boil very gently for eight hours; then strain through a flannel bag and let stand over night; in the morning skim all the grease off. Put on and break into it 2 eggs, using shells also; stir well; add ½ teacup chilli sauce, and more seasoning if required. Boil one-half hour, and strain through flannel bag again.

—Miss Mary Collins, Louisville.

CELERY SOUP.

1 qt. chicken or veal broth.
1 qt. milk.
½ cup rice.
1 ts. salt.
1 head celery—seasoning.

Use for this 1 qt. broth and 1 qt. milk; rinse the rice in cold water; put in thick sauce pan; add pt. of milk and ts. salt. Grate celery, put it in milk enough to cover it; simmer. Put grated celery with rice and simmer gently until rice is tender enough to rub through a sieve. Add more milk if the rice absorbs too much. Gradually stir in the quart of stock. Let the soup get scalding hot; season with salt and white pepper, and serve at once. —Mrs. Rorer.

CORN SOUP.

1 qt. chicken broth.
1 cup cream (or milk.)
6 ears corn cut fine.
Salt and pepper.

Boil all ingredients, adding cream at the last. —Miss Mel Smith.

OYSTER SOUP.

1 pt. oysters. Place in colander to drain; put 1 qt. rich milk on to heat; beat 1 egg and stir oysters to this, adding to milk as it is boiling hot. Stir almost constantly until oysters frill on edges; season with salt, pep-

per (black) and small amount cayenne pepper and Ts. butter. If liked, can heat juice and add as you are ready to serve. I prefer it without.

—Mrs. C. S. Jones

POTATO SOUP.

3 large potatoes.
1 pt. water.
1 qt. milk.
2 Ts chopped celery
2 sliced onions.
1 blade mace.
1 ts. salt.
Dash of cayenne.

Pare potatoes, cover with boiling water; boil five minutes; drain and add 1 pt boiling water, onion, mace, celery and cayenne. Cook until potatoes are very tender; they should be very dry. Rub butter and flour together, add to hot milk, stir until smooth and nearly boiling; add potato mixture and stir carefully over fire in double boiler about five minutes; garnish with a bit of chopped parsley and serve. —Mrs. Rorer.

CREAM TOMATO SOUP.

Place over the fire a quart of peeled tomatoes; stew them soft, with a pinch of soda. Strain it so that no seeds remain; set it over the fire again, and add slowly a quart of hot boiled milk; season with salt and pepper; a piece of butter the size of an egg; add 3 Ts. rolled crackers and serve hot. Canned tomatoes may be used in place of fresh ones.

—Mrs. W. F. Slaughter.

MILK AND TOMATO SOUP.

1 can tomatoes.
1 qt. fresh sweet milk.
Butter the size of an egg.
½ ts. soda.
Salt and pepper to taste.

Boil the tomatoes in a large vessel half an hour without seasoning; when nearly done, put the milk on in another vessel, and let almost boil; strain the tomatoes through a colander, then put in the soda; this is to prevent the milk curdling. It will cause the tomatoes to foam, so be careful to put it in before the milk. Add the milk, butter, salt and pepper; boil again about fifteen minutes; slightly thicken with corn starch. Serve with soda crackers. Delicate and delicious. —Miss E. J. Hogan.

VEGETABLES.

CORN PUDDING.

1 can corn.
4 eggs.
1 cup sweet milk.
1 Ts. sugar.
Salt and pepper to taste.
1 Ts. flour.
1 Ts. butter.

Beat eggs, butter, flour and sugar; add corn, salt, pepper and milk. Pour all in well greased pan or baking dish cook about thirty minutes in hot oven.

—Mrs. M. E. Sherer.

EGG PLANT.

Slice thin without peeling; boil five minutes in salted water; then roll in meal (season with pepper) and fry in hot lard until a nice brown. Serve hot. —Mrs. N. F. Riddle.

BAKED EGG PLANT.

Boil the egg plant in water until tender; then take out and peel; to about 2 cups egg plant, add 1 cup bread crumbs, ½ cup sweet milk, 2 eggs, 1 Ts. butter; pepper and salt to taste. Put in baking dish with bits of butter on top. Bake ten or fifteen minutes. —Miss Amelia McMillan.

FRIED OKRA.

Take about two dozen pods of okra and chop in small pieces; take several tomatoes, some of which should be ripe and some green, chop them with okra, then put in hot lard and fry until tender. Before taking up, add about 1 Ts. butter, a Ts. or more of sugar, and a sprinkle of salt and pepper to taste. —Miss Mae Hardin.

SPANISH ONIONS.

Boil large Spanish onions a few moments; then remove centers; fill cavity with bread crumbs, ham or chicken well seasoned with salt, paprika, butter, grated cheese or thyme. Place in a baking pan containing an inch deep of stock. If you have no gravy or beef extract, place a bit of butter on each onion. Bake an hour.

—Mrs. H. F. DeB.

STUFFED PEPPERS.

Take 6 large sweet peppers, cut in two pieces, scoop out the seed. Grind ½ lb. stewed beef, 2 Irish potatoes; any kind of cold bread will mix with this; 2 eggs, a small piece of butter. Sea-

son with salt and some of the green pepper, celery seed. Use sweet milk to make this soft. Stuff the pepper, using a few cloves in each to give a nice flavor. Put in stove to brown.

—Mrs. J. F. Hanks.
—Mrs. Marable.

POTATO CROQUETTES.

2 cold mashed Irish potatoes.
2 Ts. cream.
1 Ts onion juice.
1 Ts. salt.
1 pinch grated nutmeg.
Yolks of 2 eggs.
1 Ts. parsley chopped fine.
1 piece butter size of walnut.

Beat the yolks until light, add potatoes and the rest of the ingredients; mix well and turn into a sauce pan. Stir over fire until the mixture leaves sides of pan. Remove from fire and cool; flour into small cylinders; roll first in egg, then fine cracker crumbs, and fry in deep boiling fat. Serve hot.

—Mrs. Fred Jackson, Birmingham.
—Mrs. J. B. Graham.

HASHED BROWN POTATOES.

Chop cold boiled potatoes very fine; saeson with salt and pepper. To each potato allow 1 Ts. cream; mix. Put 1 Ts. butter in ordinary omelet pan; when hot, put in potatoes about an inch thick; pat down smooth and hard. Cook slowly until the whole is nicely browned. Fold over one-half and cook a moment longer, and turn out the same as you would omelet.

—Mrs. Rorer.

CHANTILLY POTATOES.

Force five hot boiled potatoes through a potato seive; add 3 ts. butter, 1 ts. salt, 1-3 cup hot milk, and beat until very light. Then pile by spoonful on a buttered dish. Beat ½ cup of very heavy cream until stiff; add ½ cup grated cheese, salt and pepper to taste. Spread over potatoes, set in oven to melt cheese, and brown cream slightly.

—Miss Corinne Neely, Lineville.

POTATOES AU GRATIN.

Have 1 pt. cold boiled potatoes cut into dice. Make a cream sauce with 2 level Ts. butter, 2 level Ts. flour and 1 cup milk. Season with ½ ts. salt and dash of pepper. Add ½ to ¾ cup of rich yellow cheese shaved fine, and stir over hot water until cheese is dissolved. Put alternate layers of sauce and potatoes in a baking dish, and cover the top layer of sauce with buttered bread crumbs. Brown in quick oven. —Mrs. L. W. Clardy.

SARATOGA POTATOES.

Peel and slice them in cold water; drain well and dry in a towel. Fry a few at a time in hot cottolene; salt as you take them out, and lay on coarse brown paper for a short time. They are very nice cold for lunch, or to take to picnics. —Miss Willis.

WARMED-OVER POTATOES.

Slice thick or thin and brown on each side in hot cottolene; salt and serve. —Mrs. Lincoln.

FRIED SQUASH.

Boil squash until tender; mash, pepper and salt to taste. Cut 1 or 2 onions fine; mix well and put into hot lard; cook until brown.

—Mrs. Duke Hancock.

FRIED TOMATOES.

Slice several green tomatoes crosswise; take about a cup of meal, into which put about a Ts. sugar, and a sprinkle of salt and pepper to taste. After mealing tomatoes in this, fry in hot grease to a rich brown. Serve either hot or cold.

—Miss Mae Hardin.

STUFFED TOMATOES.

Select 6 good frm tomatoes; cut a slice from one end, scoop out the inside and fill with dressing made as follows:

1 pt. fine chopped bread crumbs.
1 small onion.
1 Ts. butter.
1 ts. salt and a little pepper.

Bake until soft, but do not allow them to lose shape. Serve with parsley. —Mrs. E. G. Stringer.

DEVILED TOMATOES.

Strain 1 small can tomatoes, and stew very low with 1 small onion and small piece of butter; add 4 eggs; stir until eggs are cooked. Serve hot.

—Mrs. Carl Cartwright, Athens, Ala.

BEETS.

Wash with care not to break skin and make bleed. Cook in boiling salt water until tender. Plunge into cold water and rub off skins. Slice in pieces and cover with good vinegar; add sugar to taste.

—Mrs. W. B. Hardin.

CORN FRITTERS.

1 pt. corn pulp.
Add 2 well-beaten eggs.
½ cup milk.
2 Ts. salt.
¼ Ts. pepper.
2-3 cup flour.
1 Ts baking powder.
Drop mixture by large spoonfuls on hot griddle which has been well oiled with Wesson cooking oil.

—Wesson Cook Book.

CORN BALLS.

1 can corn.
1 egg.
Add toasted bread crumbs enough to make into balls; roll in egg, then in crumbs, and fry in deep fat.

—Mrs. C. S. Ellis.

SPAGHETTI MICHIEL.

Cut 1 lb. of raw ham into small pieces, fry lightly with 3 small onions and 2 green peppers. Pour into this the strained liquor from can of tomatoes; also a cupful of sliced mushrooms (with their liquor, if canned). Season with salt and paprika, then add 1 package of spaghetti and cook until tender, when liquor should be absorbed. Place all in a platter, cover with grated cheese and set in oven for ten minutes. Omit the cheese if preferred. —Mrs. E. G. Stringer.

HYGIENIC RECIPES

(Compiled by Mrs. C. S. Jones.)

In this twentieth century of rush and hurry, the housewife needs all improved methods in her labor for nourishing those entrusted to her.

Fireless cooking saves gas, wood and worry. The new idea of raw foods appeals to many, as all salts and minerals are not lost in this form. If it is more nutritious, less trying on nerves, and more economical, by all means use them.

BAKED HEN OR ROAST.

Brown quickly in stove; have stones heating at same time; after stone is hot enough to sizzle, place stone in cooker; put hen or roast in vessel, adding 1 cup boiling water; cover with lid; close in compartment, and let remain four or five hours. When time to serve, take vessel out, add thickening to gravy, season to taste, and with raw salads, your dinner is ready to serve. Those hours all saved to the busy mother.

Or, beans, peas, beets, etc., can be cooked on stove while stones are heating, all put in cooker, and your dinner will come out done at noon if put in after breakfast.

NUT AND FRUIT FOR SANDWICH.

½ lb. pecans.
½ lb. raisins.
½ lb. figs.
Juice of 2 oranges.
Seed raisins; grind all through a meat chopper. Then use the juice of the oranges to soften the mixture, so it will spread easily on crackers, light bread or biscuit.

NUT LOAF.

1 cup rice, cooked.
1 cup stewed tomatoes.
1 cup nuts of any kind.
Cook one hour or less, until firm and a light brown.
Salt and pepper to taste.

FRUIT TOAST.

1 tablespoon butter.
2 tablespoons corn starch or flour.
2½ cups seeded raisins or fresh grapes.
1 cup apple.
1 spoonful pineapple.
1 Ts. lemon juice.
½ cup sugar in 2 cups water.
Mixed sweet and tart fruits best. Cook raisins tender, add other fruits; when tender, add sugar, lemon and flour and cook until done. Peaches, bananas, or any combination of fruits you like are good. Serve on toast with chicken.

UNCOOKED CAKE.

Weigh equal quantities of nuts, dates, figs and raisins. Put all through the meat chopper. Grease bowl with butter; press the mixture down into it solidly and put weight on it. Let stand four or five hours; turn out on plate and slice.

UNCOOKED POUND CAKE.

¾ lb. seeded dates.
½ pt. English walnuts.
½ pt. grated whole wheat bread crumbs.

The nuts and crumbs should be quite fine. Put dates through meat chopper; moisten the bread crumbs a little, or the cake will be too dry. Press the mixture in a buttered pan and let stand over night. You will say this is the finest cake you ever ate, and it is strictly hygienic. No spices or flavoring needed, and no hours of heat and worry cooking it.

MOTHER'S SALAD.

Carefully wash the leaves of a head or two of lettuce; salt slightly, and pour over the lettuce a few teaspoonfuls of thick, sour cream. Sprinkle with chopped nuts and serve.

COTTAGE CHEESE SALAD—NO. 1.

Rub smooth with 2 Ts. milk or cream a cup full of cottage cheese. Add pepper and salt to taste. Mold into eggs or balls size of walnuts. Roll in chopped mint or parsley (mint preferred); make nest of shredded lettuce leaves and drop two or three eggs in each nest. Serve with the desired dressing.

COTTAGE CHEESE SALAD—NO. 2.

Make a mound of creamy cottage cheese that has been flavored with salt, pepper and grated onion, if liked. Surround with border of cress or lettuce; garnish with flowers made of small red radish; or just cut radish into quarters and arrange in a decorative manner, red side up. We often use this without any dressing at all, and with whole wheat bread and butter. Either of these cheese salads make a good luncheon.

MOCK MEAT.

The strained pulp from ¼ lb. of cooked Lima beans, ¼ lb. walnuts, 1 egg, bread crumbs to mould the mass; 2 Ts olive or Wesson oil. Grind nuts; add to the bean pulp, season to taste; mix well and add the beaten egg; crumbs to mold into oval shape. Put into baking pan; bake a nice brown. Serve with brown or tomato sauce.

POTATO ROLL.

Boil and mash 1 lb. Irish potatoes; add to them ¼ lb. ground nuts, 1 well-beaten egg; some bread crumbs if necessary; pepper and salt to taste (celery salt is good flavor for this); mix well, put into oiled baking pan in any shape liked, and bake about twenty minutes. If the roll is brushed over with a bit of the egg yolk before baking, it will bake a beautiful brown.

VEGETABLE SALAD.

½ cup grated radish,
Minced young onion, tops included.
A generous quantity of shredded lettuce.
½ cup chopped pecan meats.
½ cup grated cheese.
Mix well and serve with dressing.

GRAVY FOR CHILDREN.

Stir a heaping tablespoon of whole wheat flour smoothly in a half cup of cold milk. When a pint of milk boils, stir the above in slowly; add ½ teaspoon salt. To prevent burning, melt a little butter in pan before pouring in the milk. It is more nutritious and wholesome than meat gravy.

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